



Maude
Central Otago
Chardonnay
2024

Vintage Summary

The 24/25 growing season was notably dynamic, transitioning from La Niña to the onset of El Niño and saw a variety of unpredictable weather patterns, including hailstorms, spring and autumn frost events.

Fortunately, our vineyards escaped the hail, but we were not so lucky with the late October frost where we experienced a 20–40% damage to certain blocks, including Mt Maude.

As we entered the new year, we experienced sunny, dry conditions accompanied by a cooler ripening period. Harvest commenced 7–10 days earlier than the previous year, yielding fruit with intense flavour profiles and excellent quality although a much-reduced quantity.

Stone fruit / mineral / brioche / rich / complex

Central Otago vineyard blend: 75% Mohawk Hill and 25% Mt Maude

Harvest Date: 21st March Mohawk Hill / 23rd April Mt Maude

Bottling Date: 5th February 2025

Qty Bottled: 175 dozen

Alcohol 13.5%

pH 3.32

Acidity 6.3 g/L

Maturation: 2025—2030

Whole bunch press

100% barrique and puncheon fermentation

Indigenous yeast

Produced and bottled by:
Maude Wines
Central Otago New Zealand
maudewines.com

