



**Maude**  
Central Otago  
Chardonnay  
2023

**Vintage Summary**

The growing season began slightly later for the Mount Maude Vineyard, thankfully as early October was riddled with Spring frosts. November and December were warmer than usual but wetter also. All spare hands were called to the vineyard to ensure canopies were uncluttered and open, preventing the inevitable mildews which thrive in the warmer, humid conditions. Seeing in the New Year, also saw in a change in weather, out with the rain, in with the typical Central Otago summer, warm and dry. Mother nature turned on us in mid Feb, nail-biting frosts and regular significant rainfalls. Slowly and surely, we got there, with Mohawk Hill being predominantly harvested in early to mid-April, Mount Maude later in April and Poison Creek just beyond that. All in all, our sum up of the growing season would be desperately long but through good vineyard practise and patience, we have wines in bottle or the cellar which we are immensely proud of, ones which speak openly from where they have their feet in the soil and one's which promise to deliver.

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Stone fruit / mineral / brioche / rich / complex

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Central Otago vineyard blend: Pisa / Bendigo / Lowburn

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Harvest Date: 29 th March – 4th April 2023

Bottling Date: 1 February 2024

Qty Bottled: 1,319 dozen

Alcohol 14.0%

pH 3.40

Acidity 6.0 g/L

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Whole bunch press

100% barrique and puncheon fermentation

Indigenous yeast

Maturation: 2024—2030

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Produced and bottled by:

Maude Wines

Central Otago New Zealand

[maudewines.com](http://maudewines.com)

