



MĀORI POINT WINES 2023 GRAND RESERVE CHARDONNAY

We are two families, devoted to the natural phenomena that create Māori Point wines. We are located in New Zealand's Central Otago, a place defined by extremes: free-draining soils, diurnal temperature variation, ultraviolet intensity. These extremes enhance concentration and precision in Chardonnay. Our soil consists of loess deposited over schist boulders and gravels left by the Lake Hāwea glacier approximately 200,000 years ago.

PRACTICES

We follow regenerative agriculture principles, carefully nurturing the soil and indigenous microflora, for example by making our own compost and planting native vegetation. Vine pruning, leaf pulling, straightening shoots, and harvesting are done by hand. After picking the grapes, we use foot crushing and whole bunch pressing, then we allow the Chardonnay juice to be fermented by wild yeasts in oak barrels. Extended cool fermentations with lees stirring add textural expression. Malolactic fermentation occurs naturally during the thirteen months the wine is in barrel. We taste our Chardonnay as it progresses through fermentation and aging (natural processes driven by the wild yeasts and microbes residing on the grapes). If we find a few barrels that show elevated intensity and elegance, we hold back the Chardonnay in those barrels, as our Grand Reserve. The extra "reserve" time in barrel allows the wine to broaden and mature toward its potential. With the right wine, this creates an exquisite balance of opulence, freshness, and structure. We rack once in spring, and do not fine or filter.



*Māori Point Chardonnay plantings:
Mendoza – 815 vines
Clone 548 – 775 vines*

GROWING SEASON

The 2023 growing season showed remarkable contrast across New Zealand: while volatile weather (courtesy of La Nina), high precipitation and cyclones devastated Hawke's Bay and Gisborne, Central Otago enjoyed ideal growing conditions, apart from some precipitation during harvest. Overall we experience lower temperature maximums, but good overall heat accumulation.

TASTING NOTES

Flavours of crisp fresh golden delicious apples, crème brûlée, and wood spice transition to roasted nuts and hints buttery brioche, accentuated by supple mouthfeel and a long finish revealing a polished yet ethereal structure. Following the principles of natural winemaking, we bottled this Chardonnay unfiltered, so it will age well for 10 or more years, and may develop sediment over time. Unfined and unfiltered, minimal sulfites, vegan friendly.

*Sustainably grown and made at
Māori Point Vineyard
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