



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

*Sustainably grown and made at  
Māori Point Vineyard  
413 Maori Point Road, Tarras, NZ.*

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## MĀORI POINT WINES 2024 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 in its free-draining soils, diurnal temperature variation, and ultraviolet intensity. These extremes enhance intensity 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. The low fertility of this soil causes vines to produce fewer grapes of great concentration.

### 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 all done by hand. After picking the grapes, to release the juice we use foot crushing and whole bunch pressing, then we allow the Chardonnay juice to be fermented by its wild yeasts in oak barrels. Extended and cool fermentations, with lees stirring, allow for enhanced expression of flavour and texture. Malolactic fermentation occurs naturally during the ten months the wine is in barrel. We rack once in spring, and use minimal sulfites. Our wines are vegan friendly.

### GROWING SEASON

Despite beginning with a devastating late October frost that damaged a swath of vineyards in Central Otago (including Māori Point), the 2024 growing season was considered excellent. The La Nina weather pattern of relatively settled weather for Central Otago continued, and moderate heat accumulation (yet lower maximum temperatures), set up for a very healthy grapes, with gentle end-stage ripening and a smooth harvest, beginning earlier than in past two vintages.

### TASTING NOTES

A long, cool fermentation and extended time on lees (with some lees stirring) in the Māori Point barrel hall contribute to a richly textured yet classically structured Chardonnay. The nose shows fresh bright citrus, white peach and apple, toasted hazelnut, with hints of smoke and minerality. On the palate that continues, with a beautiful tension between the fresh fruit notes, precise acidity, and the silky and supple complexity, leading to a long finish. Delicious now and will age well for 8 or more years.

12.9% alcohol, pH 3.4. Vegan friendly, minimal sulfites.