

BEACH HOUSE TRACK CHARDONNAY 2024

Vineyard:	The Track Vineyard
Area:	Gimblett Gravels
Alcohol:	13.5%
PH:	3.21
Total Acidity:	6.8 g/l
Residual Sugar:	<1.0 g/l

The Beach House Track Chardonnay is from our Gimblett Gravels vineyard on Mere Road and is 100% Clone 95. The grapes were hand-picked on the 2nd of March and were whole-bunch pressed straight to French barrels for wild fermentation in barriques (225L). 27% new oak with the remainder older barrels.

The wine was left in these oak vessels for 12 months, where it was stirred monthly to retain freshness and promote mouthfeel. 100% of the final blend underwent malo-lactic fermentation, imparting a lovely brioche character and softening the acidity.

The nose is gorgeous with grapefruit, ripe melon, and orange with a lovely flinty character. On the palate, the wine is fresh and flavoursome with remarkable length. This is a complex wine with lovely, subtle oak, stone fruit, and flint coalescing nicely.

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