



REVIEWS

GOLD MEDAL

THE MARLBOROUGH WINE SHOW 2024

Review notes: nice pure fruit - citrus and stone fruit.

Good creamy palate with nice use of oak. Great drive and persistent finish.

The Marlborough Wine Show 2024

91 POINTS

HALLIDAY WINE COMPANION

Yellow peach skin, grated lemon zest and jonquil blooms. Bee pollen, honeycomb and mace. A touch of sandalwood. Pomelo and dried peach pit, a savoury tone from the oak on the palate. Cinnamon and ground cumin. Finishing with a hazelnut skin bitterness. A muscular wine that would suit many a main course dish.

Shanteh Wale, September 2024

91 POINTS

THE REAL REVIEW

Deep, nutty wood smoke nose with a backdrop of subtle mineral reduction and restrained citrus/stone-fruit. Quite creamy but also currently closed with hints of wood, caramel, chunky reduction and a taut acid frame. Building to a woody, firm finish, this has restraint within the context of classic chardonnay. Mealy with mid-weight but also reined-in with a firm structure and reduction giving an astringency on the finish

Stephen Wong MW, June 2024