

WINDRUSH ORGANIC EMPIRE CHARDONNAY MARLBOROUGH 2023

WHO ARE WE?

Callum & Sarah Linklater are second-generation organic producers. We grow chardonnay, pinot noir & sauvignon blanc on family-owned certified organic vineyards.

ABOUT THE VINEYARD

In 2016 we planted a very small vineyard (722 vines) at Gee Street, Renwick. The unique thing about this vineyard is that it was developed organically rather than converted once established. We planted three chardonnay clones, mainly 548 but a little 1066 & 121 which are quite rare in New Zealand.

THE VINTAGE

Vintage 2023 was a tricky growing season in Marlborough, with plenty of spring rains that decided to continue right into summer - giving us a nervy start to the season. Thankfully cooler nights generally followed each rain event keeping disease pressure down. We were then treated to near-perfect growing conditions for February, March and April to ensure perfect sugar accumulation & beautiful acidity across all our varieties.

WINEMAKING

Hand harvested at optimal ripeness, whole bunch pressed with minimal sulphur additions, cold settled then racked to French oak barrels (20% new). The barrels were left to ferment un-aided with indigenous yeasts. Once complete, light lees stirring & malolactic fermentation added complexity & depth of flavour. Bottled early, fresh and vibrant... enjoy!

WINEMAKERS NOTES

Aromas of vanilla and apricot at first followed by fresh citrus notes and a touch of crème brulée. A fresh palate of pink grapefruit, ripe melon, apricot, toasty almond and hints of lemon zest on the finish.

Winemaker: Cullen Neal

Harvested: 20 March 2023 Bottled: 27 September 2023 Released: 3 November 2023

Alcohol 13% | pH 3.44 | TA 6.5g/L RS: <1 g/l | Total So2 93ppm

DRINK WITH

By itself... just yum! or maybe share it with some good friends.

www.windrushorganic.com Instagram: @windrushorganic