



### VINTAGE

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The wettest Spring in memory made the 2023 growing season one of the most challenging we have experienced at Rising. Lots of hard work in the vineyard coupled with an unusually dry February saved the day and we harvested a lovely crop, albeit three weeks later than usual. The long, cool ripening season produced wines with lovely natural acidity and excellent flavour development.

### VINEYARD & VINIFICATION

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Made with handpicked Chardonnay from six different blocks at Rising Vineyard. The clones used in this blend are P58, Bernard 95, Bernard 76 and I10V5. Each batch was picked, fermented and matured separately before blending in December 2023. All batches are gently whole bunch pressed to a mix of French and Austrian hogsheads and puncheons, of which around 25% are new.

### TASTING

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The 2023 Rising Chardonnay has a pale straw appearance with some green hues. Subtle aromas of wet rock, white flowers, zesty grapefruit, along with with a touch of white peach are indicative of the season we had. It has a firm, yet juicy texture - a hallmark character of Rising Chardonnay - with citrus and just ripe stone fruits also coming through on the palate. The creaminess on the finish is finely balanced with a bright and lingering mineral freshness.

### PAIRS WITH

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BBQ'd Moreton Bay Bug, with butter and parsley sauce.

### ANALYSIS

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13% Alc.      3.35g/L pH.      6.7 TA

