



## VINTAGE

Mild winter in 2024 led to earlier than usual bud burst which resulted in an early vintage. The season was cool and wet again (just like 20, 21 & 23). The largest deluge of rain came in January (180mm) which presented a massive challenge for the vineyard team. Lots of hard work delivered the winery team a beautifully clean and ripe crop. Vintage at Rising started on 23rd February and finished on 15th March.

## VINEYARD & VINIFICATION

Six separate Chardonnay blocks at Rising vineyard were hand-picked and fermented separately to make up the 2024 Rising Chardonnay. All whole bunch pressed into French oak barrels – a mixture of barriques, hogsheads and puncheon, 20% new – for ferment. Only 10% of the final blend went through malo-lactic ferment in 2024 as the fruit already carried good weight from higher than usual sugars. Maturation in barrel on full lees until assemblage in December and bottling in February 2025.

## TASTING

Pale straw appearance with some green hues. Subtle aromas of nettle, lemon pith and grapefruit, along with with a touch of flinty funk and wet stones. It has a firm, yet juicy texture - a hallmark character of Rising Chardonnay - with white peach and a touch of lanolin on the palate. The creaminess on the finish is finely balanced with good persistence.

## PAIRS WITH

Roast Chook

## ANALYSIS

13.5% Alc.    3.34g/L pH.    7.25 TA

