

STARBOROUGH

MARLBOROUGH - NEW ZEALAND



MARLBOROUGH CHARDONNAY 2025

TASTING NOTE

A full and concentrated Chardonnay with complex flavours of ripe citrus and yellow stone fruits. The textures are fine and the flavours are mouth filling with a strong core that carries to a full, citrus and nutty finish with lemon-curd and toasty oak.

TERROIR	VALLEY	VINEYARD	SOIL	%
	Awatere	Long Lane	Dashwood Gravel Loam	100
TASTE	AROMA	Ripe citrus, yellow stone fruits, white floral, hazelnut, toasty oak		
	PALATE	Vibrant stone fruits, toasty lemon curd with a creamy delicious finish		

VITICULTURE

This Chardonnay was sourced from two Starborough vineyards located in the Awatere Valley. 100% - Mendoza clone from our Long Lane Vineyard located in the Lower Dashwood. The yield on the two cane VSP (vertical shoot position) trained vines were closely monitored through the growing season. Targeted shoot thinning was completed after early shoot growth to produce low yielding intensely concentrated fruit. Further fruit thinning and hand leaf plucking was performed post veraison to further enhance bunch uniformity and ripeness.

The fruit was hand-picked in cool early morning conditions at peak maturity and flavour development.

WINEMAKING

The fruit was whole bunch pressed and settled before undergoing fermentation using wild yeast in a combination of old and new French oak barrels. The wine was lees stirred regularly to build texture and creaminess to the palate. After full malolactic fermentation the wine was aged for 11 months in barrel (35% new oak).

The wine was bottled in late February with an alcohol of 14.0%, pH 3.43 and acidity of 5.7 g/l.

RELEASE: JULY 2026

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