



## 2024 POP A WHEELIE WHITE

**Grape:** Chardonnay

**Clone:** 15 (high acid)

**Region:** Bridge Pa, Hawke's Bay, Aotearoa New Zealand

**Soil:** Sandy loam over "red metal" gravels left behind by the meandering Ngaruroro River

**Viticulture:** Farmed using organic practices

**Vintage:** You couldn't ask for better weather. It was textbook. Beautiful. The kind of season you dream about as a winemaker. Spring was a bit cool and wet during flowering, leading to lower yields. Summer was warm and sunny, followed by a long dry autumn. The drought made for smaller berries - I cannot stress how small some of the bunches were 😊 but that meant concentrated flavors, resulting in a vibrant, expressive Chardonnay.

**Picked:** 18th March 2024. Gently foot crushed and sat for a couple hours on skins before pressing.

**Fermentation:** Wild and free (like me!) Fermented in neutral barrel to build texture.

**Malolactic:** Spontaneous and partially complete

**Alcohol:** 12.5%

**pH:** 3.48

**Aging:** Old as f\*ck French oak barrels for 5 months

**Fining:** Lightly fined with bentonite clay for clarity

**Filtration:** Gently filtered for stability

**Bottled:** 26th August 2024

**Closure:** Technical Cork

**Bottles:** 1,272 produced which Frank wants you to know is a Harshad number (weighs 565g per bottle)

**Notes:** Vegan friendly. Black woman owned. Sustainably minded.

**Shout out:** Diana wants to give a shout out to Herringbone, Oak Estate, and a crew from Vanuatu for helping with the pick.

**Diana says:** Serve in a standard white wine glass – nothing fancy needed here. This wine has some depth. So, don't drink too cold so you can really dive in. Aromas of honeydew melon, apple, meyer lemon and wet stone. Drink now through 2028.