

Potager Chardonnay 2025

Winemakers Notes

Aromas of gentle creaminess, pear and nectarine lead into a beautiful palate balancing fruit freshness with restraint of French oak barrels. Long, ripe and fresh with a satisfying smooth and textural mouthfeel.

— Dom Maxwell

Vineyard Information

Variety — Chardonnay

Clonal Material — 65% Mendoza, 35% CI 95

Rootstock — 65% own roots, 35% Schwarzmann

Soils — 65% Sand loam with underlying clay, 35% Loess with underlying Glasnevin gravels

Pruning — 2-cane VSP

Winemaking Information

Harvest brix — 23.1

Wine Tech data — pH 3.49, TA 5.87 g/L, Alc 13.5%

Fermentation — 65% wild fermentation in barrel, 35% inoculated fermentation in tank

Malolactic Fermentation — 100% natural in Springtime.

Vessel ageing — 65% French Oak (New to four year old barrels). 35% Stainless Steel Tank on full lees.

Maturation time — 11 months



Seasonal Information — 2025 was a season of excellent vine health and fruit ripeness, where the harvest weather was dry and ideal for picking grapes in great condition.



Potager Philosophy

Inspired by the enduring tradition of the French kitchen garden, Potager is an expression of thoughtful curation and regional character. Sourced from carefully selected vineyard parcels throughout North Canterbury, each wine reflects a considered balance of place, season and craft. Guided by Dom's philosophy, Potager honours the enduring relationship between land, grower and vintage, creating wines of authenticity, depth and refinement.

Just as a potager garden provides freshness and seasonality, so too do Potager wines. Wines to be shared.