



WINNICA TURNAU CHARDONNAY 2024

WINE DESCRIPTION

Chardonnay 2024 is a classic barrel-aged expression of the variety, showcasing depth, structure, and elegance. The grapes were carefully selected in the vineyard, and following fermentation, the wine was transferred into oak and acacia barrels. It matured for one year, a process that defines its pronounced oak character, evident both on the nose and the palate. On the nose, alongside oak, one can find intriguing notes of unroasted coffee, tobacco, and white pepper. The palate reveals a distinct tannic grip, complemented by hints of dried fruit. A subtle buttery and yogurt-like nuance lends a creamy texture, while vibrant apple-driven acidity keeps the wine fresh and well-balanced.

WINE AROMAS

Oak, unroasted coffee, tobacco, and white pepper

TASTE OF WINE

Dried fruit and butter

FOODPAIRING

Fish, poultry, cheeses, sushi, and salads

WINE PARAMETERS

residual sugar: 6,5 g/l

acidity: 5,6 g/l

alcohol content: 12,0%

GRAPE VARIETIES

chardonnay

VINIFICATION

Half of the wine matured in large-format barrels, while the remaining half was aged in used barrique barrels, for a total of 12 months. The large casks were composed of 50% acacia and 50% oak, while the barriques consisted of 80% oak and 20% acacia. The wine was aged on its lees for 12 months.

AWARDS (ALL YEARS)

POLSKIE KORKI 2024 - GOLD

POLSKIE KORKI 2022 - GOLD

TERROIR

Winnica Turnau is located in Baniewice, in the southwestern part of the West Pomeranian Voivodeship. This unique region is influenced by air masses from the Atlantic Ocean and the Baltic Sea, as well as the proximity of the Oder River. All these factors shape a climate characterized by a long growing season, warm summers, and mild winters. Such conditions favor the cultivation of demanding grape varieties, allowing them to reach optimal ripeness while maintaining high acidity. Our region is distinguished by a rich network of oxbow lakes, gently rolling moraine hills, and an abundance of flora and fauna. The vineyard is situated on a moraine hill, where the predominant soils are sandy-clay, clay, moderately compact, and moderately permeable. This terroir, combined with ecological viticulture, results in grapes of exceptionally high quality.

WEATHER DURING THE GROWING PERIOD

The winter of 2023/2024 was cold, with limited snow cover. Early spring brought relatively warm conditions, allowing the growing season to begin significantly earlier than in previous years. In April, a week-long frost episode occurred, with temperatures dropping as low as -8°C. May remained warm and dry, while July proved to be the wettest month of the season, increasing disease pressure in the vineyard.