



2022 Chardonnay

Tasting Notes

Green gold with silver flecks.

Aromas of grapefruit, orange zest, grilled white stone fruits, charred applewood with underlying peach blossom and oyster shell.

Fresh citrus dominates with crunchy nectarine, crystalized pineapple, sweet baking spice and a saline minerality in support. A fine acid structure is coated with a silky texture to give a long complex finish.

Final Wine: Bottled 01/08/23 Alc: 14.0% pH: 3.4 TA: 6.8

Vineyard

North Canterbury's warm start to the 2022 vintage was welcome after the challenging frost events of 2021. Bud burst was reasonably early in late September. This was followed by frequent rain events up to flowering, which raised disease pressure throughout the district. This weather also resulted in a patchy flowering, and this set a smaller crop for the 2022 harvest.

The warm start was tempered by cool weather in the new year as growing degree days dropped significantly to the long-term average. This cool weather dragged out the ripening process but allowed for extra vineyard work with increased canopy management and some crop thinning to ensure the fruit had minimal damage from disease and the crop load could be ripened.

Settled weather during harvest allowed for very careful picking decisions, and the resulting wines are true to site and season.

Winemaking

All fruit is estate-grown organically, with the majority of the clonal makeup being Mendoza. All our Chardonnay is hand-harvested and whole-bunch pressed, but they are lightly crushed first, this allows the juice to be extracted at very low pressures. Each parcel of fruit is kept separate and vinified and aged individually. The juice is allowed to oxidise preferment, which makes the final wine more vibrant, long-lived and intensely flavoured finished wine. All parcels take most of the lees from pressing to barrel for wild fermentation and are aged in French oak, with 25% being new. To keep the structure of this wine, we allowed only 50% of the barrels to go through spontaneous malolactic fermentation, with no battonage. The total time in barrel is about 10 months before being combined into one blend in mid-February, the wine stays in a stainless steel tank for 6 months on lees, which allows for the acid to become precisely defined and adds texture. The wine is finished with no fining and only gentle filtration.