

**Alc** 13.5%      **pH** 3.3      **TA** 6.3 g/l

## SEASON SUMMARY

The 2022 growing season presented more of a challenge than the previous three. It reinforced and reminded us of the importance of our vineyard teams and the work they do to ensure the quality of our fruit.

The season began well, with water reserves replenished by extensive rain during winter. Spring was gentle, and our protection systems easily mitigated what little frost there was. Chardonnay flowered well despite some unsettled weather that seemed determined to rain on our parade.

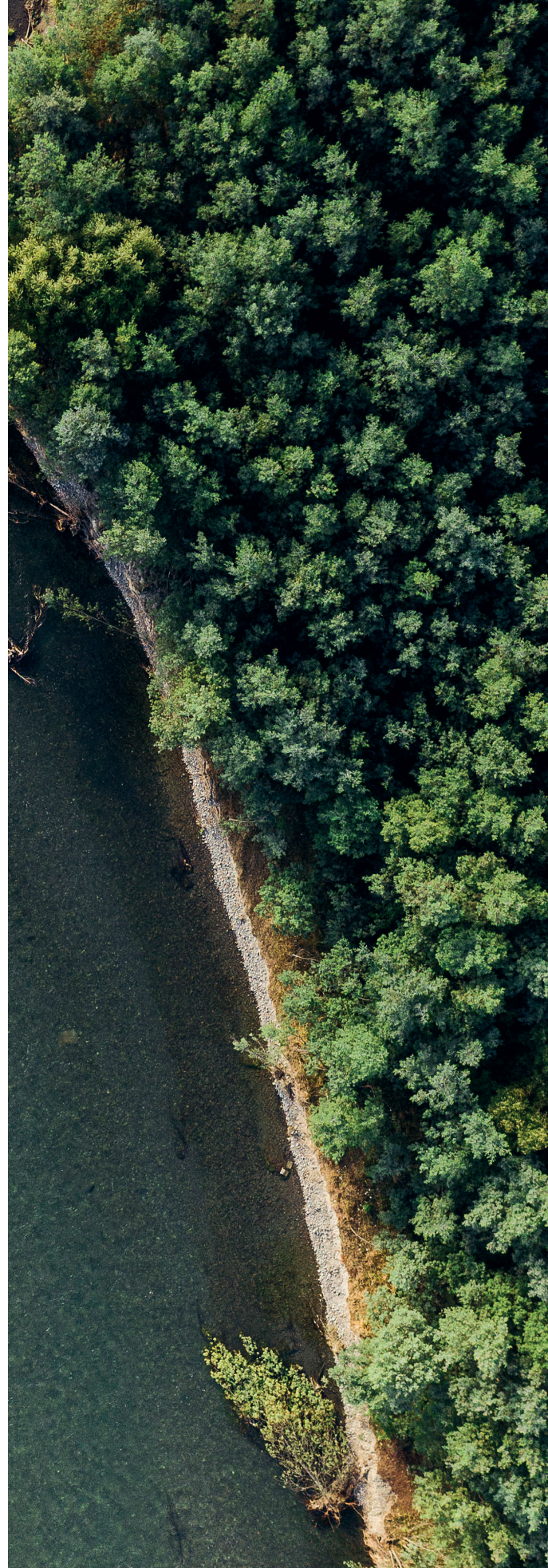
We undertook extensive crop thinning to create optimal balance in the vines and mitigate against high disease pressure. This thinning, combined with long hours of canopy management as the season progressed, was vital to ensuring healthy fruit.

Harvest took place under excellent conditions, and we were able to pick the grapes at perfect maturity.

The Chardonnay harvest commenced on March 16th and was completed on March 30th.

## KEY VINEYARDS

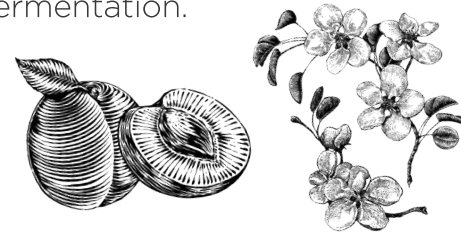
Our Chardonnay comes from a combination of vineyards, chosen for their complementary soil types. The warm gravelly soils of the Wairau Valley and the cooler clay soils of the Southern Valleys are used in unison to provide a great balance of ripeness and elegance.



The key vineyards include Mustang, Brookby, Valhalla and Widows, with clones used across the B95, 15, 2/23, 548 and Mendoza blocks.

## WINEMAKING & BLENDING

After gentle pressing, the juice was settled and racked before being transferred to French oak barriques (of which 20% were new) and new 6-kilolitre cuves. After fermentation, the wine rested in barrel for 11 months before blending. 100% of the wine underwent malolactic fermentation.



**NOSE:** Attractive on the nose, with ripe notes of Meyer lemon and white nectarine. Subtle oak is present, with aromas like the first spoon-crack of the top of a good crème brûlée: vanilla, a hint of darkness and plenty of promise.



**PALATE:** The palate is taut and vibrant, with mouthwatering citrus framing a core of conference pear and white nectarine. The deft oak complements the fruit concentration, creating structure and ensuring a balanced rather than overtly fruity character. Saline-fresh on the long and beguiling finish.



# Chardonnay

2022