

SEASON SUMMARY

After three years of El Niño conditions, 2022 in Central Otago was a classic La Niña year; hot, dry and beautiful.

Day time temperatures during the summer were in the 30s, but the evenings became cooler as harvest drew near.

Following a settled spring and flowering, fruit set was excellent, and the glorious weather during harvest allowed for long hangtime and – therefore – good skin ripeness.

Parcels were hand-picked, starting on 23 March 2022 and finishing on 29 March 2022.

KEY VINEYARDS

Our Northburn vineyard sits on the steep, hilly east bank of Lake Dunstan in Central Otago. The vines here spread across terraces of unforgiving, rocky, glacial soils. Helped by the large diurnal shifts of warm days and cool nights, these soils produce fruit of great structure and intensity.

WINEMAKING & BLENDING

The grapes for Te Wahi 2022 were predominantly de-stemmed into open-top fermenters. The grapes underwent a five-day cold soak before starting fermentation. Cap management consisted of plunging between one and four times daily, with a maximum fermentation temperature of 30 degrees Celsius. The wine was on skins for approximately 21 days, with the pressing date determined by taste. After 12 months of barrel-ageing in French oak barriques, of which 30% were new, the wine was bottled in September 2023.

Alc	pH	TA
13.5%	3.72	4.99g/l

NOSE: Reticent at first but unfurling to reveal exotic and enticing notes of damson, raw cacao and a hint of star anise.



PALATE: On the palate, the silky tannins provide subtle structure, underpinning a core of pure autumnal blackberry, plum and sweet sloe. There are notes of fragrant spice and subtle vanillin, and an almost-graphite freshness that creates a sense of poise and balance.



Te Wahi
2022