

2022 MARLBOROUGH CHARDONNAY

VINTAGE NOTES

The 2022 season started with a very wet spring following hot on the heels of above average winter rainfall. Buddburst was earlier than in 2021, and the vines' potential for the 2022 season was there for all to see! Settled weather in late spring led to a good flowering across all varieties and some high temperatures in January made for healthy canopies that were well poised to carry the fruit through to ripening. Temperatures cooled down leading into harvest and a spell of rain in February made for some slightly nerve-wracking moments. But in the end, in typical Marlborough fashion, the sun came out and the vines worked their magic! Both vineyard sites for this wine are in drier, more sheltered locations with even soils leading to beautiful even ripeness in the fruit as it arrived in the winery.

VINIFICATION

The fruit for this wine came from the two beautiful vineyards in Marlborough's Southern Valleys: Meadowbank Estate in the Taylor Pass and the Anderson Vineyard in the Brancott valley. The grapes were harvested carefully by hand and machine then taken to the winery for fermentation using a variety of techniques. Whole cluster pressed portions went directly into French oak barrels for a wild ferment on high solids. Other portions were tank fermented and some were cold settled and partially tank fermented and then sent to barrels mid-ferment. The yeast lees in the barrels were stirred occasionally over a seven month period to add body and complexity, and the wine underwent full malolactic fermentation to add further complexity. After its extended nap in the barrels, the various parcels were blended, stabilised then bottled.

FOOD MATCH

The complex flavours in this wine make it an adaptable option to pair with food. It's perfect with fresh seafood flavours dishes such as barbecued crayfish tails with garlic butter or try it with a baked brie topped with honey and walnuts or a wholesome chicken noodle soup. Vegetarians would find it a great match with a mushroom risotto or with a roast pumpkin and spinach lasagne.



COLOUR

Straw yellow.

NOSE

This wine is layered with fragrant aromas of red apple, nectarine and lemon peel alongside toasted almond, nougat, a touch of spice and vanilla.

PALATE

On the palate, juicy apple and nectarine flavours are balanced by crisp citrus notes and refreshing acidity. Wild ferment and barrel aging has added complexity, nutty nuances and a weighty texture. The wine concludes in a dry, lingering, elegant finish.

HARVEST DATE

23rd-27th March 2022

VINEYARDS

77% Meadowbank and
23% Anderson Vineyards,
both in the Southern
Valleys, Marlborough

VARIETIES

100% Chardonnay

WINE ANALYSIS

Alc. 13.18 %
RS. 1.5 g/L
pH. 3.51
TA. 5.25 g/L

CELLARING

Drink now or cellar for
3 years for optimum
drinking. Can cellar up to
10 years.

An elegant Chardonnay with fresh, citrus and stonefruit flavours, that reflects the beauty of the vineyard,

without the winemakers boots stomping all over it. - Jules