



Chardonnay 2022

Tasting Notes

This wine offers a range of aromas including citrus, apple and brioche. The palate is ripe and juicy with citrus and peach fruit flavours, a soft texture, and a lovely clean acidity. A beautiful and pure expression of chardonnay highlighting the variety's natural fruit characters with some richness, yet fresh and balanced.

Vineyards and viticulture

This is a single vineyard wine from our Chaytors Road vineyard which is our coastal vineyard, the sea breezes here moderate temperatures. These grapes are a 50:50 split between 25 year old Mendoza and 6 year old vines of the newer 548 clone.

Winemaking

Picked in mid-March of 2022 these grapes arrived at our winery for a gentle pressing and then were left to ferment wild in tank over a period of 2 months. It was then lees stirred weekly for a further 2 months followed by aging in old French barriques for 3 months.

100% Chardonnay, 13.5%, RS 0.5, TA 5.2, pH 3.30
Vegan

Cellaring 4 years

Food Match

Easy to enjoy on its own, or to accompany seafood, creamy risottos and pasta dishes, fresh salmon, soft white cheeses and chicken.

