



## 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 coastal Chaytors Road property, where the sea breeze moderates temperatures. These grapes are a 50:50 split between 25-year-old Mendoza and six-year-old vines of the newer 548 clone.

### Winemaking

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

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.

