



## Reserve Chardonnay 2022

### Tasting Notes

This wine offers enticing aromas of lemon and peach with a light smokiness. Lovely concentration of fruit is enhanced by the French oak characters of vanilla and the extended lees contact adds toasted brioche and savoury flavours to the palate. An elegant, full-flavoured wine with a lovely, long finish.

### Vineyards and viticulture

From our coastal vineyard where the sea breezes moderate temperatures, this block is situated on the banks of the Wairau Diversion. The silts and river stones, combined with our 17 - 21-year-old Mendoza clone vines, are the perfect match. Chardonnay is an early variety for us and it arrived at the winery in pristine condition, perfectly ripe and full of flavour.

### Winemaking

The grapes are hand-harvested and whole-bunch pressed and the juice settled briefly before being racked to French oak barrels (22% new). The juice was fermented 'wild' and encouraged to undergo full malolactic fermentation. The wine was racked from barrel and blended prior to being bottled here at the winery some ten months later.

100% Chardonnay, Alc 13.5%, pH3.25, TA 6.1, RS 1.0, Vegan

### Cellaring

This powerful yet elegant wine will continue to develop favourably for some time, becoming more mellow with age. Enjoy from now and over the next five years.

### Food Match

Seafood, terrines and pates, risotto, chicken, pork and char-grilled foods, roasted vegetables, dishes with creamy or buttery sauces, pumpkin and other sweet vegetables.

