



# Single Estate Chardonnay 2022

## Tasting Note

This Marlborough Chardonnay shows wonderful complexity, fresh aromas & flavours of citrus, stonefruit and hints of hazelnuts with a long, focused finish.

## Harvest

Our Marlborough vineyards saw a smooth start to the growing season. Winter and spring both exceeded the long-term rainfall average, while settled weather throughout the all-important flowering period aided fruit set. Summer temperatures were ahead of the long-term average, with cooler February and March temperatures supporting a long slow ripening period - perfect for early flavour development and retaining acid levels. Cooler early autumn temperatures allowed the team to pick fruit ahead of the usual vintage timeline.

## Winemaking

Parcels of fruit were fermented separately in large format French and German oak barrels. Malolactic fermentation was introduced to balance the wine's acidity. After maturing in barrel for 9 months the wines were tasted and blended. Further aging in tank on light lees added greater complexity before bottling.

## Technical Specs

|                         |                                        |
|-------------------------|----------------------------------------|
| <b>Winemaker</b>        | Jeremy Tod                             |
| <b>Alcohol content:</b> | 12.5%                                  |
| <b>TA:</b>              | 6.5 g/L                                |
| <b>pH:</b>              | 3.41                                   |
| <b>Residual sugar:</b>  | 1.5 g/L                                |
| <b>Region:</b>          | Marlborough                            |
| <b>Dietary info:</b>    | Suitable for gluten free & vegan diets |

## Food Match

This Chardonnay comes into its own served alongside creamy vegan mushroom risotto.

