2022 Estate Chardonnay

Our Thoughts

A mix of white blossom, mealy aromas and almond essence steal the nose. This is complimented on the palate by a fresh kiwi zing, chalky phenolics and mineral drive. This wine has a beautiful shape and balance that reflects the perfect ripening conditions of the 2022 season.

Vintage Comment

The 2022 season started with a very wet and variable spring before and during flowering, resulting in small bunches and berries and reduced yields across most sites. However, the exceptional mild summer and autumn months that followed provided perfect ripening conditions, resulting in great concentration, striking flavours and acidity across all varieties.

Harvest Date :: Yield

Handpicked 16-31 March 2022 :: 1.9-5.2t/ha

Vineyards :: Clones

Mills (28%), McCutcheon (25%), Wallis (22%), Gabrielle (12%), Spedding (8%) and Judd (5%) :: i10V01 (22%), P58 (44%), 95 (27%) and 96 (7%)

Baumé :: pH :: TA

12.2-12.6 :: 3.15-3.3 :: 7.8-11g/L

Winemaking

Each parcel of fruit was handpicked, hand sorted and whole bunch pressed separately. The fruit was racked and transferred to a combination of new and older oak barrels to carry out a wild fermentation.

Varied levels of malolactic fermentation took place amongst individual barrels to capture the balance within the wine. After 10 months of oak maturation, the wine was filtered and bottled.

Aging :: Oak

10 months :: 18% new oak

RS :: pH :: TA

Dry :: 3.23 :: 6.4g/L

Alcohol

12.5 % (7.4 standard drinks/750ml bottle)

Bottled :: Closure

January 2023 :: screwcap

Food Pairing :: Serving Temperature

Poached chicken, broad bean and zucchini flower salad :: serve at 10-13°C

Best Drinking

2023-2032

