2022 Mills Chardonnay

Our Thoughts

A miscellany of grilled hazelnut and golden almonds, key lime pie, pastry and lemon curd is the alluring first impression of this wine.

The palate has power with fleshy yellow nectarine and stone fruits and hints of candied citrus peel and Campari. There is a charming drive of acidity that closes out with an elegant finish.

Vintage Comment

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

Harvest Date :: Yield

Handpicked 16 March 2022 :: 3.6-5.2t/ha

Vineyards :: Clones

Mills Vineyard (100%) :: I10V01 (68%), 95 (32%)

Baumé :: pH :: TA

12.2-12.5 :: 3.2-3.25 :: 7.87-10.05g/L

Winemaking

Handpicked and hand sorted then whole bunch pressed to small and large format oak. The juice then underwent a wild yeast fermentation and natural malolactic fermentation (87%).

After 10 months of oak maturation, the wine was bottled and filtered.

Aging :: Oak

10 months :: 30% new oak

RS :: pH :: TA

Dry :: 3.27 :: 5.7g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Bottled :: Closure

January 2023 :: screwcap

Food Pairing :: Serving Temperature

Citrus glazed quail with fennel and orange salad :: serve at 10-13°C

Best Drinking

2024-2032

