

**At Kelly Washington we seek the most unique and diverse parcels of high quality fruit, which we translate into our elegant and honest wines.**



## THE VINTAGE

A memorable season across all of our wine growing regions, with a cooler flowering period contributing to smaller bunches and berries. The proceeding ripening period was absolutely stellar, with beautiful sunny days and cool nights producing ripe, clean fruit loaded with natural concentration and vibrancy.

## THE WINEMAKING

### HARVEST DATE

18th March 2021, 100% hand harvested.

### HARVEST ANALYSIS

22.5 Brix

### PRESSING AND SETTLING

100% Whole bunch pressed, minimal settling.

### FERMENTATION

Commenced fermentation naturally after 7 days, on full lees. Wholly native yeast.

### FERMENTATION VESSELS

100% French oak barriques – One new, two 3rd fill and one neutral puncheon

### MATURATION

After fermentation, the wine remained on full lees in the French oak barriques for 10 months. It was then racked and blended.

### MALOLACTIC FERMENTATION 100% natural

### FINING None

### FILTRATION Filtered prior to bottling

## THE VINEYARD

Vineyard	The Rapaura Vineyard, Marlborough.
Variety	100% Chardonnay
Clonal selection	Clone 15
Soil Type	Sandy Loam over Clay soils
Vine Age	25 years
Yields	5 tonne / ha
Plant Density	3800 vines /ha
Metres above Sea Level	80
Hand Harvested	100%

## ANALYSIS

Analysis at bottling	Alc 13.5%, pH 3.32, TA 6.4, TSO2 70 ppm, Dry
Bottling date	13th March 2022
Cases bottled	200 x 6 bottle cases

## TASTING NOTES

A refined style of Chardonnay. Delicate notes of white peach, melon and citrus are at the forefront, supported by savoury, toasty, nutty notes which are promoted by a mindful selection of French oak. Wholly complete yet with great aging potential, the KW Chardonnay brings together poise and elegance, and is defined by long, flinty finish.

Organic certified. Vegan.