



2022 DELTA CHARDONNAY



AN ELEGANT AND STRUCTURED CHARDONNAY WITH LAYERS OF VANILLA AND CREAMY NOUGAT.

WINEMAKER Heather Stewart	ALCOHOL 13.0%	RESIDUAL SUGAR 0.35 g/L
ACIDITY 5.1 g/L	PH 3.52	VEGAN FRIENDLY



TASTE PROFILE

COLOUR: PALE STRAW

NOSE: SAVOURY AROMAS OF MACADAMIA NUT, CREAMY NOUGAT, AND WHITE NECTARINE.

PALATE: A WEIGHTY PALATE WITH INTENSE SAVOURY FLAVOURS AND A HINT OF VANILLA. THE SLIGHT MINERALITY ADDS TEXTURE FOR AN ELEGANT, CLEAN FINISH.

FROM THE LAND:

Our Chardonnay grapes were sourced from Marlborough's Lower Wairau Valley. This area is old riverbed with fast draining, alluvial soils.

The 2022 vintage was blessed with an abundance of sunshine and healthy growing conditions. Lower crop levels led to increased intensity of flavours within the grapes.

Ripening steadily throughout the growing period, this fruit was continually monitored by Heather and the team until the right balance of flavour and ripeness was attained.

The grapes were machine harvested in the cool of the night to retain freshness.

TO THE WINERY:

Once transported to the winery, the grapes were pressed, lightly settled

and inoculated with a selected yeast strain.

The wine was fermented in seasoned French oak barriques, and underwent full malolactic conversion to enhance the secondary characters of cream, nougat and vanilla spice. The barrels sat for nine months with regular lees stirring. Heather's preferred barrels were selected for the final blend before light fining and filtration.

FLAVOURS & FOOD:

The 2022 Chardonnay is elegant and layered, with a complex palate of white nectarine, macadamia nuts and creamy nougat with a lengthy finish.

An ideal wine to enjoy with pan seared white fish and creamy potato bake.

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