



2022 HATTERS HILL CHARDONNAY

A FOCUSED AND CREAMY CHARDONNAY WITH NOTES OF RIPE PEACH AND VANILLA.

WINEMAKER Heather Stewart	ALCOHOL 13.0%	RESIDUAL SUGAR 2.21g/L
ACIDITY 6.2g/L	PH 3.3	VEGAN FRIENDLY

TASTING NOTE

COLOUR: PALE STRAW

NOSE: RICH AROMAS OF CREAMY VANILLA, RIPE NECTARINE, CITRUS AND A SLIGHT MINERALITY.

PALATE: A FOCUSED AND LAYERED CHARDONNAY SHOWING NOTES OF JUICY NECTARINE, WHITE PEACH AND CITRUS, COMPOSING A RICH AND FULL PALATE.



FROM THE LAND:

Our Hatters Hill Chardonnay was predominantly hand-harvested from a careful selection of premium vineyards across the Marlborough region.

The 2022 vintage started with cool spring weather which extended the length of flowering, leading to open bunches. A long and hot growing season led to lower crop levels with increased intensity of expressive tropical characteristics.

Heather and the team regularly monitor the grape quality throughout the growing season, ensuring each parcel is harvested at peak ripeness and flavour intensity for optimal winemaking.

TO THE WINERY:

The Chardonnay grapes were lightly pressed on arrival, and transferred into barrels for fermentation, 12 percent new French oak.

Each barrel was fermented with a selected yeast strain, and after primary fermentation the grapes went through malolactic fermentation.

Subsequently, the wine was left on lees for nine months in barrel, and regularly stirred to enhance the texture and creamy characteristics of the final wine.

Heather then selected her favourite barrels for blending prior to lightly filtering and bottling.

FLAVOURS & FOOD:

Drinking beautifully from release and will continue to mature over the next five to eight years.

Excellent paired with a creamy feta and walnut salad.

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