

LAKE ROAD

NEW ZEALAND WINE

CHARDONNAY GISBORNE • 2022

WINEMAKER'S NOTES

The 2022 vintage arrived early in Gisborne, marked by a warm summer and consistent rainfall, creating optimal ripening conditions. Our Reserve Chardonnay for 2022 is crafted from a meticulously managed single parcel of fruit from back Ormond Road, which excelled during this season. After harvesting, the fruit was juiced in Gisborne and the free-run juice was transported to Auckland for vinification. The entire wine underwent barrel fermentation, followed by a complex malolactic fermentation post-primary fermentation. After this process, the wine rested in barrels until preparation for bottling. To enhance body and richness, 25% new French oak was incorporated.

VINTAGE

2022

TASTING NOTES

This wine, a lovely pale straw gold, boasts an aromatic profile of white florals, sweetcorn, stonefruit, and honeydew melon. A hint of lees influence and subtle French oak adds depth. It's medium to full-bodied, with a glorious texture, weight, and length, culminating in a delightful creamy finish. Ready to drink now, it will improve with careful, cool cellaring. Ideal with seafood, chicken, or pork..

REGION

Gisborne, New Zealand

ANALYSIS

Alc/vol 13%



90 POINTS, Sam Kim
"..Beautifully fruited and inviting, the bouquet shows ripe stone fruit, rockmelon, vanilla and roasted hazelnut aromas. The palate displays lovely weight and rounded mouthfeel, splendidly supported by creamy texture and juicy acidity, making it flavoursome and immediately appealing."



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ARTISAN WINE OF NEW ZEALAND