

Lowburn Single Vineyard Chardonnay 2022

Origin Lowburn, Central Otago, New Zealand

Varietal 100% Chardonnay

Aspect North facing flats

Soil Derived from schist and wind blown loess over

deep free draining gravels.

Vinification Hand harvested fruit was whole bunch pressed and

allowed to settle before being racked to French oak Barriques. (approximately ten percent new) The barrels were then allowed to begin fermentation using wild yeast and a small percentage inoculated with cultured yeast to add complexity. Fermentation lasted several weeks and the wine was then warmed and began malolactic fermentation. Once malolactic fermentation was complete the wine was sulphured and allowed to mature in barrel on its yeast lees to add complexity and intensity. The wine was then racked from barrel, blended, heat and cold stabilised, sterile filtered and then bottled on the 21 March

2023.

Technical Alcohol 13.5%

Residual sugar Dry

Ph 3.42

TA 6.0g\1

Tasting note White stone fruit notes on the nose leads into

upfront fruit intensity highlighting nectarine and lemon characters that builds and lingers on the palate. The wine is rich with fine acidity and

lingering finish.

