



Single Vineyard

IHUMATAO, AUCKLAND
Chardonnay 2021



Winemaker's Comment

This wine has a pale yellow straw hue and displays a beautiful array of aromas and flavours. The nose possesses white peach and yellow citrus notes combining with bran biscuit, fresh pastry, hazelnuts, flint and toast. With layers of flavour, the succulent mid-palate mouthfeel reveals textural complexity and poised, focused acidity leading to a long, elegant and memorable finish.

Vintage

Settled weather conditions late in 2020 provided an optimum environment for flowering and even fruit set. The important ripening months of February and March were warm and dry, perfect conditions for berry flavour development and harvest.

Vineyard & Winemaking

VINEYARD: Ihumatao Vineyard, Auckland
VINEYARD YIELD: 3 - 3.5kg/vine
CLONE: 75% Cl.15, 25% Mendoza

The Ihumatao Vineyard is located within a wind-protected volcanic basin on the edge of the Manukau Harbour in South Auckland. This ancient crater is estimated to be between 30-40,000 years old. The topsoil comprises of peat and clay above a basalt base. Vines range in age up to 15 years and are pruned to one bunch per shoot on VSP trellising.

Winemaking Data

VARIETIES: 100% Chardonnay
ALCOHOL: 13.5%
PH: 3.26
TOTAL ACIDITY: 7.0g/L
RESIDUAL SUGAR: 1.1g/L

FRUIT HANDLING: 100% Hand picked and Whole bunch pressed
FERMENTATION: 100% wild/indigenous yeast
FERMENTATION VESSEL: 100% French 228L barriques, 31% New
BARREL TYPE: Tight grain M+ toast
MATURATION: 11 months in barriques, 5 months in tank
MALOLACTIC: Partial
FINING: No fining
BOTTLED: 1 July 2022