



# Single Vineyard

TAYLORS PASS, MARLBOROUGH  
**Chardonnay 2021**



## Winemaker's Comment

This is a mineral-driven style of Chardonnay, showcasing complex aromas of brioche, gun-smoke and ripe lemon rind that are distinctive from the stony Taylors Pass Vineyard. This elegant Chardonnay expresses flavours of grapefruit, fig, quince and roasted almonds with a restrained and focused acidity on the finish.

## Vintage

Summer was dry and mild with Marlborough's signature high sunshine hours and cool nights delivering fruit in the best possible condition. The early autumn season in 2021 provided Marlborough with very stable weather conditions therefore fruit was able to reach optimum physiological and flavour ripeness. The fruit was impeccably clean and the lower yields meant that the grapes packed a punch in flavour and concentration.

## Vineyard & Winemaking

VINEYARD: Taylors Pass, Awatere Valley, Marlborough

CLONE: 100% Clone 95

The Taylors Pass Vineyard is located on the northern bank of the Awatere River in Marlborough, the predominantly dry climate is influenced by cool coastal breezes and winds from Mt Tapuae-o-Uenuku. Soils range from silt over gravels, to stony gravels, with large greywacke river stones that reflect heat to assist with even fruit ripening.

## Winemaking Data

VARIETIES: 100% Chardonnay

ALCOHOL: 14.0%

PH: 3.35

TOTAL ACIDITY: 7.3

RESIDUAL SUGAR: 0.9g/L

FRUIT HANDLING: 100% hand picked & whole bunch pressed

FERMENTATION: 44% wild fermentation & 50% malo-lactic fermentation

FERMENTATION VESSEL: 100% barrel fermentation (barriques & puncheons)

BARREL TYPE: 44% new + 66% seasoned French Oak

MATURATION: 14 months in contact with yeast lees, 4 months settling in tank

FINING: This wine is suitable for a plant based diet.

BOTTLED: 01 September 2022