



AUCKLAND

Single Vineyard Ihumatao Chardonnay 2022

Winemakers Comment

This wine has a pale lemon 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 fine textural complexity and poised acidity leading to an elegant and memorable finish.

2022 is the final vintage from our Ihumatao vineyard.

Vintage

Settled weather conditions late in 2021 provided an optimum environment for flowering and even fruit set. The important ripening months of January and February were warm and dry, perfect conditions for berry flavour development. Harvest occurred over weeks in late February and the first week of March.

Vineyard & Winemaking

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%

PH: 3.31

TOTAL ACIDITY: 6.9g/l

RESIDUAL SUGAR: 1g/l

FERMENTATION: 100% wild/indigenous yeast.

BARREL TYPE: 100% French 228L barriques, 31% New, 69% 1-3yr old used.

MATURATION: 14 months in barriques, 2 months in tank.

MALOLACTIC: Minimal.

BOTTLED: July 27th, 2023

