



VILLA MARIA  
NEW ZEALAND



# Single Vineyard

TAYLORS PASS, MARLBOROUGH

## Taylor's Pass Chardonnay 2022

### Winemakers Comment

A cooler climate, mineral-driven style of Chardonnay, this wine exhibits complex aromas of white peach, ripe citrus and grilled nuts that are distinctive traits from the stony Taylor's Pass Vineyard. This elegant Chardonnay expresses flavours of grapefruit, fig, quince and lightly toasted brioche, all tied together with a restrained and focused acidity.

### Vintage

The Marlborough growing season started off well with very little frost pressure during spring. Flowering went without a hitch, due to healthy soil moisture levels and settled weather, leading to balanced crop levels and vibrant, lush canopies. The start of 2022 summer was slightly cooler; February was below the long-term average in temperature with intermittent rain fall, the weather eventually settled allowing for optimal ripening conditions.

### Vineyard & Winemaking

**SUBREGIONS:** Awatere Valley

**VINEYARD:** Taylor's Pass, Awatere Valley, Marlborough

**CLONE:** 100% Clone 95

The Taylor's 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%

**PH:** 3.38

**TOTAL ACIDITY:** 6.4g/l

**RESIDUAL SUGAR:** 0.56g/l

**FERMENTATION:** 100% barrel fermentation. Mix of wild and inoculated yeast. 25% Malolactic fermentation.

**BARREL TYPE:** Mix of French oak Puncheon and Barrique

**MATURATION:** 10 months in barrel, 4 months settling in tank