

# SHEILD

*Wine is a collaboration from the vine to your table. Take your time and share the pleasure.*

## CHARDONNAY 2022

<b>VINEYARD:</b>	Twin Rivers (Waimea Plains)
<b>VINE AGE:</b>	26 years
<b>SOIL TYPE:</b>	Flat alluvial soils. Gravel with a layer of silt loam.
<b>HARVEST DATE:</b>	22nd March 2022
<b>ELEVATION:</b>	32m/105ft
<b>YEILD:</b>	7 Tonnes/Ha
<b>BARREL AGING:</b>	Tonnelier Rousseau Hogs Heads
<b>ALCOHOL:</b>	14%
<b>ANNUAL PRODUCTION:</b>	386 cases (9L)
<b>RESIDUAL SUGAR:</b>	1 g/L
<b>PH:</b>	3.43
<b>T/A:</b>	6.3 g/L
<b>WINEMAKER:</b>	Trudy Sheild
<b>PUSHER:</b>	Blair Gibbs



### REGIONAL CLIMATE:

Nelson's sheltered topography gives protection from strong winds; combined with its proximity to the sea this gives milder temperatures than other South Island regions, mitigating frost risk. Regularly New Zealand's sunniest region and with good diurnal variation this helps emphasise varietal character. High sunlight hours and a long growing season give wonderful fruit purity.

### GROWING SEASON V22

The Nelson winter was benign in 2021. Normal rainfall and not much snow on the hills. Consequently, an early budburst resulted. Periodic but not prolonged rain events through the spring and early summer ensured fairly normal vegetative growth which was pleasing from a vine management position. Sea temperatures in the region were also well above average and warm weather continued through to the start of flowering. Untimely rains negatively affected the early flowering varieties Chardonnay and Pinot Noir resulting in a range of clonal variability. Later flowering varieties (Sauvignon Blanc, Albarino, Pinot Gris) flowered and set beautifully.

Summer continued in a warm and sunny manner as summer should. A period of rain shortly after version again affected the early ripening varieties resulting in increased disease pressure for Pinot Noir and Chardonnay.

The resulting flush of vegetative growth was cause for concern as the increase

in humidity under the bird netting also increased disease risk.

Summer held its nerve and grapes were harvested largely in good balance and condition between late March and mid April 2022. BG

### WINEMAKING:

Chardonnay clones Mendoza and 15 – were harvested in the cool of early morning mid March for this wine. The fruit was gently pressed and the juice allowed to settle and partially clarify for 24hrs. The juice was then racked off the heaviest of juice solids to a stainless-steel ferment tank. The juice was inoculated with a unique yeast strain chosen for its contribution to mouthfeel and the ability to reveal characters such as almond, hazelnut, toasted bread and citrus.

A cool but steady ferment was managed in tank, and once nearing dryness was transferred with only fine yeast lees to Hogs Heads to complete ferment. Battonage was carried out on the barrels once a month. As Spring warmed the cellar malolactic fermentation began and was closely monitored. Only partial malo was allowed and this bacterial ferment arrested when we liked the acid balance. After precisely one year in barrel the wine was racked from barrel and blended to tank, making way for the new vintage. The blend given time to marry – then stabilized as we readied for bottling in the second week of July '23. .

### TASTING NOTE:

A feminine Chardonnay that is star bright and lemon in colour. Varietal fruit characters can still be seen in the wine, whilst secondary (ferment and time in oak) characters are subtle on the nose and palate. Hazelnut, peach and ripe citrus fruits are promised on the nose and realised on the palate.

The wine is full bodied with a good core of fruit. The acidity is gentle yet pleasing and tapers out to a long finish. This makes an evocative aperitif that you can take through to dinner. Pair with contemporary bean or nut-based dishes, seafood and any dish built around stone fruit.

*Trudy Sheild*

WINEMAKER & PROPRIETOR

DRINKS  
~ CABINET ~

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