

CHARDONNAY Reserve 2022



pH - 3.22 TA - 6.9 g/L RS - 0 g/L Alc - 12.5% Total SO2 - 84 ppm

Vineyard - Raupo Creek
Clones - Mendoza
Plant Density - 3300 per ha
Yield - 5 tonnes / hectare
Oak - 14 months, barrel ferment, 23% new

Certified Organic

Suitable for Vegans

Tasting Notes

A wholly complete expression of Chardonnay, that brings together poise, structure and concentration. Considered picking and mindful use of oak has created a wine of great balance, that shows both ripe tropical fruit and savoury, smokey complexity and finishes with defined mineral acidity. Bone dry and with a low pH, this wine will age beautifully for many years to come.

Winemaking

Certified organic grapes were selectively harvested by hand in the middle of March, with only the clean bunches being picked. The fruit was 100% whole bunch pressed and the subsequent juice settled in tank overnight before racking into oak puncheons, whereby it fermented naturally for 10-12 weeks. The wine then completed malolactic fermentation naturally. After 14 months in oak on lees, the components were racked, blended and filtered prior to bottling. The overall blend has 23% new French oak.

Vintage

2022 will be remembered for its challenging nature, which kept us on our toes after a run of remarkably effortless vintages in a row. Dry, stable weather and over flowering lead to an abundant fruit set, and with consistent small rain events we enjoyed fantastic vigour across the whole vineyard. Leading into the harvest period the region endured some significant rainfall events, which increased berry and bunch size, but also disease pressure, unfortunately. Luckily we had an excellent team working tirelessly in the vineyard to mitigate this and also crop thin throughout the whole vineyard, with an extra focus on the Pinot Noir. We started picking Pinot Noir on 16th March and finished picking with a botrytis style Riesling on 19th May.

It must be said, after the early and fast and furious nature of the previous vintages, a vintage that was a touch later and spread out between each variety was really welcomed. With a great picking team and a focus solely on the Raupo vineyard, we were able to pick each plot before any real disease pressure took a hold.

Viticulture

Our clay rich Raupo vineyard, farmed following organic and biodynamic principles is located in the centre of the Omaka Valley. This vineyard has a gentle north-west facing aspect and enjoys high sunshine hours and minimal rain.



