



ORIGIN

Leefield Station, Waihopai Valley, Marlborough.

VARIETY

100% Chardonnay.

VINTAGE

Record rainfall in July, August and a warm start to September, permitted an energetic start to the growing season. This coincided with double the usual number of frosts which were replaced by warmer temperatures and humid northerly airflows in October. Early season varieties flowered rapidly while later season varieties were slightly challenged by a cool, wet start to December. Increasing temperatures and a warm, dry January ultimately ensured an abundance of fruit.

Despite heavy February rains, good vineyard practice and increased sunshine hours through the tail end of February meant the vast majority of the resulting fruit was clean and ripe.

Harvesting began in early March due to early season disease pressure with positive fruit flavours indicating physiological ripeness.

The team are excited about the structural diversity and bright complex flavours of the 2022 wines.

WINEMAKING

Chardonnay fruit was harvested predominantly by hand, through the latter part of March, after which the fruit was gently whole bunch pressed into stainless steel tanks. After a short period of settling, the juice was racked and subsequently

fermented in 500L French oak puncheons, of which 30% were new. Following fermentation, the wine was aged in barrel, on full lees, for a further 9 months, with periodic stirring to build weight, complexity, and mouth feel. The wine went through partial malolactic fermentation to help soften the acidity and was blended and filtered in late summer before bottling in March 2023.

ANALYSIS

Alcohol	13.5%
pH	3.20
Titrateable Acidity	6.0g/L
Residual Sugar	1.4g/L
Vegan Certified	

TASTING NOTE

Enjoy an aromatic medley of lemon curd, white peach, fresh ginger and baking spice. The generous mid-palate champions fruit expression alongside complex notes of roasted cashews and whipped butter, from maturation in French oak. A backbone of saline acidity carries these flavours through to a texturally persistent finish.

FOOD MATCHING

Leefield Station Chardonnay 2022 pairs well with most white meat and seafood dishes as well as creamier pastas and soups. Try alongside the humble yet flavoursome wild mushroom risotto.

CELLARING POTENTIAL

Crafted to be enjoyed within 3-5 years of vintage date.

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