

# RUNHOLDER CHARDONNAY 2022

Established in 1984, Te Kairanga is an important part of the Martinborough wine story. Our home vineyards are planted on land that was originally owned by the founding father of Martinborough, John Martin. While our land is steeped in history, our winemaking is very much focused on the future.

### **OUR VINEYARDS**

Grapes for this wine are selected from our East Plain Vineyard on the Martinborough Terrace, one of New Zealand's most coveted winegrowing sub-regions. Once a riverbed, it features deep ancient alluvial gravel soils. Our vineyards are sustainably farmed.

#### OUR WINEMAKING

Under the direction of Chief Winemaker, John Kavanagh, our winemaking philosophy places a premium on the character of each vineyard. Crafted from our best vineyard parcels, the fruit for Runholder Chardonnay is derived from three clones, including the Mendoza clone. It is hand-picked, hand sorted, whole bunch pressed and filled to French oak puncheons for indigenous primary and malolatic fermentation. Lees were stirred periodically. The wine was racked into stainless steel and bottled with minimal fining and filtration to help preserve both varietal character and the inimitable personality of our terroir.

#### VINTAGE 2022

A compact vintage due to unsettled weather. We saw budburst early in August along with the usual Spring frosts in Martinborough. An early glimpse of Summer resulted in favourable flowering temperatures and ripening for the remainder of the month. From February the rain set in, marking it as one of the wettest on record. A challenging harvest began in March and ended in April.

## TASTING NOTE

A beautiful hue of mellow gold opens to bold, complex savoury stone fruit with mineral undertones on the nose. The palate is full, with mouth filling texture, weight and concentration of flavour. Barrel fermentation gives texture and complexity with underlying ripe fruit core. Try alongside Indian street food snacks such as dahi puri and pani puri chaats.

| CLONES  | Mendoza (65%), 6, 95             |
|---------|----------------------------------|
| REGION  | Martinborough, New Zealand       |
| ALCOHOL | 13%                              |
| AGING   | 10 months in French oak, 10% new |
| TA      | m = 6.40g/L                      |
| PH      | 6.40g/L<br>3.48                  |
| RS      | 1.31 g/L                         |

