

## Valli Waitaki Vineyard Chardonnay 2022

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## Viticulture

Location: Waitaki Valley, North Otago

Climate: Maritime influenced
Altitude: 200m (656 Feet)
Clones: B95, 548 and 809

Soils: Limestone-based soil spread through river gravels

GDD: Approximately 850

Rainfall: Approximately 750 per Annum
Vine Age & Density: 11 years old at 4167 vines / Hectare

Yield: 4 Tonnes / Hectare

Trellis System: VSP

## **W**inemaking

Harvest Date: 20<sup>th</sup> & 29<sup>th</sup>April 2022

Brix: 21.2, 22.3 Whole Bunch Pressed: 100% New Oak Percentage: 25%

Time in Barrel: 11 Months

Coopers Used: Bel Air, Ana Selection

Bottled pH: 3.38
Bottled TA: 6.2g/l
Filtering: None
Alcohol: 13%
Total Bottles Produced: 186 dozen

This vintage we trialed an early pick for extreme freshness (approximately 13% of the final wine), with the balance picked nine days later. The small bunches were hand-harvested and whole bunch pressed for gentle extraction. The pressed juice was warmed in tank, homogenized and put directly to barrel in order to benefit from the full solids during fermentation. The wine was fermented in French oak barriques (25% new) with weekly stirring through malolactic fermentation. It was blended at 11 months and bottled without filtration. Natural sediment may occur.

## Tasting Note

"The limestone-rich soils influence both the shape and the flow of this wine with synergy between the tautly textured mid-palate and the racy acidity that gives it length. The nose is immediately complex with lemon zest, green apple, lime, hazelnut, and a distinctive savoury note that is derived from the high solids fermentation. On the palate, the citrus flavours are in harmony with the incredible satiny texture. The wine is a juxtaposition of intensity and subtlety with real fruit purity at the core. Made in small quantities, this Chardonnay is immediately intriguing and should continue to evolve for 12+ years." *Jen Parr - September 2023*