



ROCKBURN CHARDONNAY 2022

INTRO

Chardonnay fruit from the 2022 vintage leaned towards the crisp and light end of the spectrum, demanding minimal use of oak. The nose is pure and subtle with notes of lemon, grapefruit and hazelnut.

BOUQUET

Wet stone, lemon zest, ripe peach

PALATE

Full texture and fine tension, showing lemon meringue pie, butterscotch and delicate minerality with a zesty finish

FOOD

Chicken, risottos, and seafood can all make excellent matches.

CELLARING

This wine is bright, delicate and elegant, easily enjoyed at release and will continue to develop and mature well over the next five to seven years.

TECHNICAL

Alcohol:	13.0%
Titrateable Acidity:	5.7
Residual Sugar:	0.0g/L
pH level:	3.46



ROCKBURN

CENTRAL OTAGO

VITICULTURE

Grape Variety:	100% Chardonnay
Training & Trellis:	VSP
Soils:	Parkburn 10cm loam over river gravels
Vineyard Location:	Parkburn / Bannockburn
Climate Comment:	Long dry summer
Vintage Climate:	Very settled

Harvest Date: 17th and 16th March

Viticulturist Comment: Good yields allowed for selective picking of the very best fruit.

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	Long cool fermentation in stainless steel for most of the juice, with full barrel fermentation for select portions (60%), followed by extended lees contact. Full MLF

Vintage Comment: Gentle ripening gave us tasty, juicy bunches.

PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode	9421902445804
Case Barcode	09421902445811