

Alc 13.5% **pH** 3.16 **TA** 6.51 g/l

SEASON SUMMARY

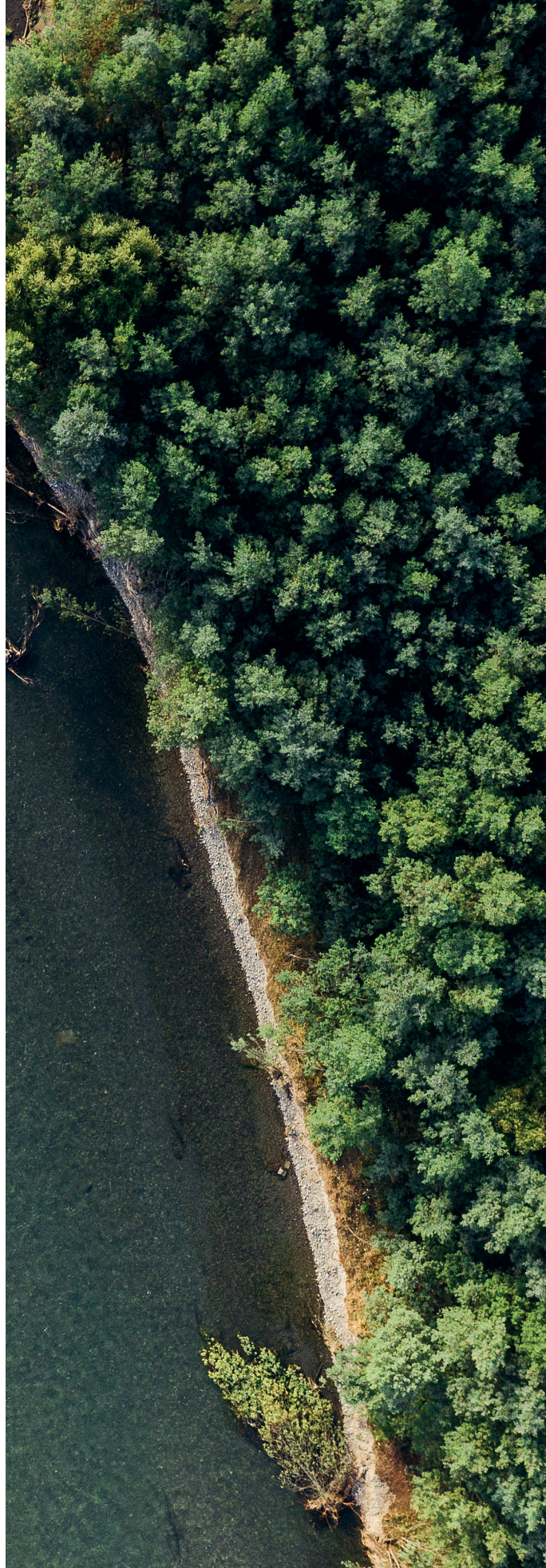
Our vineyard crews had their work cut out for them this year. Budburst came early across the region, while the cold nights and frosts in September and October meant very early mornings for the crew. Fortunately, the frost protection we have on most of our vineyard sites kept the grape safe. But Mother Nature rarely does things by halves. The challenging conditions continued with unsettled weather during the December flowering period, meaning good soil conditions but significant reductions in crop levels.

But while she can be stern, Mother Nature can be equally generous - even in the same season. The growing period for 2021 was a continuous thread of beautifully warm, dry conditions, which gave us very little disease pressure to worry about. And, as is often the case, the lower yields had a significant upside: fantastic fruit. The perfect temperatures meant that acid levels remained high, with the grapes developing their full flavour on the vine.

The Chardonnay harvest commenced on March 8th and was completed on March 26.

KEY VINEYARDS

Our Chardonnay comes from a combination of vineyards, chosen for their complementary soil types. The warm gravelly soils of the Wairau Valley and the cooler clay soils of the Southern Valleys are used in unison to provide a great balance of ripeness and elegance.



The key vineyards include Barracks, Motukawa, Estate, Mustang, and Brook Street, with clones used across the B95, 15, 2/23, 548 and Mendoza blocks.

WINEMAKING & BLENDING

After gentle pressing, the juice was settled and racked before being transferred to French oak barriques (of which 15% were new) and new 6-kilolitre cuves. Half of the batches were put into barrels with full solids (without racking). After fermentation, the wine rested in barrel for 11 months before blending. 100% of the wine underwent malolactic fermentation.



NOSE: Open on the nose, with expressive notes of stone fruit, orchard blossoms and subtle crème pâtissière and hazelnut notes.



PALATE: The palate is taut and vibrant, with mouthwatering citrus freshness framing a core of conference pear and white nectarine. There is a touch of well-integrated toasty oak, melding with layers of savoury texture and leading into a long and elegant finish.



Chardonnay

2021