

WAIRAU RIVER

WINE OF NEW ZEALAND



CHARDONNAY 2022

TASTING NOTES

Pure fruit aromas of nectarine and citrus, complemented by delicate floral and savoury notes. Generous on the palate with a delicious dollop of peaches and cream and finely integrated French oak.

VINTAGE OVERVIEW

After a lower yielding 2021 vintage, Marlborough was blessed with outstanding weather in December providing near perfect flowering conditions and a subsequent great fruit set. This translated into an increased number of berries per bunch, and helped offset the slightly lower than average bunch numbers which was a result of the cooler weather we experienced during flowering in 2020. The great weather conditions continued through January with above average daily temperatures and sunshine hours, punctuated by timely periods of rainfall. This ensured optimal soil water status giving great canopy development and health. Initially it looked like an early start to harvest but then we saw periods with cooler temperatures and increased rainfall in late January and early February. This slowed development and extended the ripening period with harvest commencing in the 3rd week of March and concluding at the end of April. The extended ripening period has led to wines with great balance and poise ensuring some outstanding components to go into this years' blends.

VINIFICATION

Grapes were carefully hand harvested in the early hours of the morning. After gentle whole-bunch pressing the juice was fermented in a mix of new and old French oak barrels with a small portion in stainless steel. Free run was kept separate from the pressings and 80% was fermented with cultured yeast. The barrel portion of the blend went through full malolactic fermentation. After 10 months the wine was blended and left to settle before bottling on the Rose Family Estate.

FLAVOUR PROFILE

Nectarine



Citrus



Pastry



Floral



VINEYARD COMPOSITION

Old Road



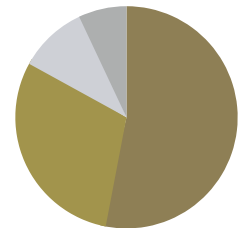
Rapaura



Angler



Home



TECHNICAL DATA

Harvested 15 - 18 March 2022

Alcohol	12.5%
Residual Sugar	1.0 g/ L
TA	3.43
pH	6.5 g/L

