

WAIRAU RIVER



WINE OF NEW ZEALAND



RESERVE CHARDONNAY 2022

TASTING NOTES

Grown in the stony soils of our vineyards in Rapaura, handpicked fruit was gently pressed into French oak, fermented spontaneously and aged for 11 months. Aromas of ripe stone fruit, flint and citrus zest integrate with bold flavours of vanilla and brioche. The palate is powerful yet elegant expressing the excellent fruit weight balanced by fine acidity.

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 year's blends.

VINIFICATION

The grapes were carefully hand harvested in the early hours of the morning and returned to the winery in small bins. After gentle whole-bunch pressing in our basket press the juice was fermented in a mix of new and seasoned French oak. Free run juice was kept separate from the pressings and the wine underwent wild fermentation and then malolactic fermentation. After 11 months in barrel, the wine was blended and bottled on the Rose Family Estate.

FLAVOUR PROFILE



VINEYARD COMPOSITION



TECHNICAL DATA

Harvested 15 - 18 March 2022

Alcohol	13.0%
Residual Sugar	1.0 g/ L
TA	3.34
pH	6.2 g/L

