



TASTING NOTE

WINEMAKER COMMENTS

The 21/22 season is one for the books. Winter rains replenished parched soils and broke a three-year drought. A warm and wet winter continued into spring, bringing lush growth to the vines, and a perfect flowering. January was warm and dry, and dropping excess fruit was necessary to ensure quality fruit. On the 14th of March, 2022, 2.4 tonne of beautiful Chardonnay was hand-harvested and gently handled in the winery.

A creamy richness greets the nose, underpinned by ripe stone fruit and crème brûlée. The palate flows seamlessly from start to finish with texture, weight and a fine line of acidity creating an element of tension that drives the wine to a subtle finish. **Matt Ward**

GEOGRAPHICAL INDICATION

Sound of White Vineyard, Waihopai Valley, Marlborough. Certified with Sustainable Winegrowers New Zealand.

VINEYARD

The aim for our single vineyard Sound of White Chardonnay is always quality. Meticulously well managed, clone 95 Chardonnay is grown on clay-loam soils at our estate vineyard in the Waihopai Valley (part of the sought-after Southern Valleys). Shoot-thinning and leaf-plucking keep the canopy open and fruit hanging freely. Yields are purposely kept low around 6-7 T/Ha to ensure ripeness, concentration and balance.

WINEMAKING

Handpicked fruit was gently pressed at the winery over 3 hours to stainless steel tanks; separating the free run and hard pressings, with minimal to no additions. 24 hours later very turbid juice was run to 500 L French oak puncheons, 25% of which is new. The juice then goes through a natural or 'indigenous' primary and natural malolactic fermentation. The wine matures on its yeast lees for 11 months before select barrels are blended to tank and left to settle for a further 5 months, before bottling unfiltered and unfiltered in July the following year. The intention is to create a wine with complexity, texture and tension. This wine is vegan and carnivore friendly.

ANALYSIS

Alcohol	13.0%
pH	3.48
Acid	5.6g/L
Sugar	Dry

CELLARING POTENTIAL

While drinking well in its youth, this wine is made with an element of longevity in mind and will continue to improve with age over the next 7+ years when stored correctly.

FOOD MATCH

A range of seafood dishes, hard cheeses and crisp green salads with fresh herbs.