

TW 2022 Estate Chardonnay



Release Date:

Harvest Date:

Bottling Date:

Grape Variety: Chardonnay

Region: Gisborne

Brief Description

Pure expression of wonderfully ripe Gisborne Chardonnay showing intense stone fruit and tropical fruit characters on both the nose and palate.

Tasting Note

Bright pale lemon, this Chardonnay is the pure expression of Gisborne Chardonnay at its very best. Apricot essence perfumed with jasmine and crème caramel seduces the senses before stone fruit explodes onto the palate. Unmistakable flavours of apricot and pineapple burst throughout the mouth leaving a tantalizing tropical tingle.

Winemaker

Anita Ewart-Croy

Winemakers Notes

Flavour ripe Chardonnay grapes were crushed and destemmed to the press, the juice was then cooled in tank for gentle clarification. The juice was racked to tank for cool fermentation followed by partial malolactic fermentation. Richness and complexity has been achieved without the use of oak. This wine was gently fined with fresh skim milk and filtered prior to bottling.

pH: 3.55

Alcohol Content: 13%

Residual Sugar: 2.8g/L

Total Acidity: 7.5g/L

Brix at Harvest: 22

Cellaring Recommendation: Excellent acid structure and flavour concentration will ensure this Estate Chardonnay cellars well for at least five years.

Food Match:

Pair with slightly richer dishes such as scallops wrapped in bacon, smoked chicken and brie pizza or your favourite cheeses and olives,