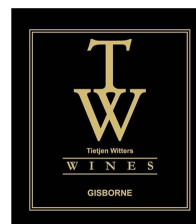


TW 2022 Reserve Chardonnay



Release Date: 6/4/2023
Harvest Date: 12/3/2022
Bottling Date: 30/3/2023
Grape Variety: Chardonnay
Region: Gisborne

Brief Description

Wonderfully ripe Gisborne Chardonnay with tropical flavours of golden mango, peach and pineapple with richness of nutty oak and cream.

Tasting Note

Unabashedly a tropical fruit bomb, this season's TW Chardonnay delights the senses with flavours of juicy golden mango, peach, and pineapple. Enveloped with aromas of honeysuckle, lightly toasted hazelnut and cream, the velvety rich palate is a seamless expression of fermentation in barrique. The silken finish gifts tantalizing flavours of gently whipped cream drizzled with mango syrup. Once again, for the luscious Chardonnay lover.

Winemaker

Anita Ewart-Croy

Winemakers Notes

Harvested during a sunny window of opportunity, the fruit for this silken Chardonnay was always going to shine through a healthy dash of oak. Once gently pressed, the juice was slightly clarified before being fermented in American and French barriques. Aromatic and wild yeast along with cool temperatures during ferment maximised the intensity of tropical fruit flavour as well as the complexity and integration of the oak. Full malolactic fermentation gives creamy richness and wonderful length. This wine was traditionally fined with fresh skim milk prior to bottling.

pH: 3.45

Alcohol Content: 13.2%

Residual Sugar: 3.7g/L

Total Acidity: 9g/L

Brix at Harvest: 22

Cellaring Recommendation: Excellent acid structure and flavour balance will ensure this Reserve Chardonnay cellars well for at least eight years.

Food Match:

Enjoy this succulent Chardonnay with scallops wrapped in prosciutto, slowly barbequed chicken and fresh salmon with capers.