



## 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, a perfect flowering and an abundance of fruit. January was warm and dry, and decisions to reduce yields on all our Pinot Noir ensured quality was the driver. This was beneficial as February saw a significant rain event, followed by cool weather, slowing ripening and retaining acids. March was near perfect weather wise, allowing 'hang time' for the fruit to ripen and develop flavour.

Individual parcels were picked over 14 days from the 15th to 29th March.

Straw yellow in colour with pale lime hues, the first swirl brings charming aromas of salted caramel, stone fruit, buttered toast and subtle spices. The flavours are fresh and lively, immediately followed by beautifully soft fruit and creamy texture in the mid-palate. A citric line carries the flavours to a brilliantly long and lingering finish. **Matt Ward**

### GEOGRAPHICAL INDICATION

100% Marlborough, New Zealand – certified with Appellation Marlborough Wine.

### VINEYARDS

We strive for balance and quality in our Chardonnay fruit, which is suited to the two exclusive vineyards that create our Catalina Sounds Chardonnay; Sound of White, our home vineyard in the Waihopai Valley, part of the Southern Valleys sub-district and Ra Nui in the Lower Wairau Valley which is close to the east coast of

Marlborough. Both sites are distinct in their climate and aspect, which is the basis for creating wines that are uniquely Catalina Sounds.

### WINEMAKING

Fruit from both vineyards were harvested 10 days apart on the 15th and 25th of March 2022. A hands-off approach is taken and juice is settled for a day without any additions before transferring to a large old-oak cuve for Ra Nui and smaller French oak puncheons for Sound of White. All oak is either 2nd or 3rd fill or older, meaning no new oak, allowing a really pure and unique expression of Chardonnay from Marlborough and Catalina Sounds. This wine is vegan friendly.

### ANALYSIS

Alcohol	13%
pH	3.36
Acid	5.4g/L
Sugar	Dry

### CELLARING POTENTIAL

Enjoy from mid-2023 onwards.

### FOOD MATCH

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