

Chardonnay

2022 | BANNOCKBURN

mora
CENTRAL OTAGO

Vintage Notes

Overall, a warm and settled growing season, with little to no high winds, no major frost events and very good soil moisture leading into late 2021. Weekly rain events throughout November took the vines into premium conditions for canopy growth. Flowering conditions were perfect, with warm dry weather over this crucial period. In turn, the fruit was very even in ripeness within the bunches. Autumn was settled and warm, and harvest was very busy and fast-paced. A stellar vintage with very high quality fruit and fantastic crop loads, which were easily ripened by our lush, large canopies.

Winemakers Notes

"Fresh, appealing citrus, juicy summer stone fruit and nectarine, supported by shortbread and brioche tones. Great weight, intensity and depth of flavour. This wine is not buttery or oaky. While it is fermented and aged in oak, the oak is well balanced. Great cool-climate acidity, long finish."

Technical Notes

Composition: 100% Chardonnay

Vineyards:

Eden (Pisa subregion)

Clones Mendoza, CH6 (own rooted)

Aspect: a flat block mid terrace between the base of the Pisa Range and Lake Dunstan

Row orientation: north/south

Soil: Waenga fine sandy loam

Elevation: 220m

Vine age: 28 years

Trellis system and pruning: VSP, spur

Vinification

Hand picked and whole bunch pressed. Early press cut on juice, settled overnight and to barrel for primary fermentation. Partially inoculated and partially wild fermented. Full malolactic fermentation. 20% new French oak, remainder neutral oak. Stirred fortnightly for added weight and texture. Aged in barrel for 9 months before blending and bottling.

Citrus
Stone Fruits
Shortbread



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Vegan	Alc	pH	TA	Residual Sugar
Eden	22 to 25 March 2022	16 March 2023	488 x 96 cases	Yes	13.5%	3.2	6.2 g/l	0.9 g/l

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Central Otago Interludes

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