

WHITEHAVEN MARLBOROUGH CHARDONNAY 2022



WHITEHAVEN

WINES OF MARLBOROUGH
NEW ZEALAND

Colour / Appearance: Mid straw with a bright clarity.

Aroma / Bouquet: Powerful aromas of grilled stone fruit and citrus, toasted hazelnut and bread crust, supported by complex gun flint and mineral notes.

Palate: Elegant and vibrant with a weighty, dense palate. Precise flavours of ripe white peach and citrus are balanced with savoury, spicy oak influence and a firm mineral texture, leaving a salivating finish.

Cellaring: We recommend enjoying our 2022 Chardonnay in the first 4-6 years after the vintage, but the wine has the structure and closure to allow continued development with careful cellaring.

Food Match: Our Chardonnay is a food-friendly wine. It pairs very well with all types of seafood. It's also a perfect match for Mediterranean food, pork, chicken, and creamy mushroom pasta.

Alcohol: 13.5%
Residual Sugar: 1.0 g/L
Acidity: 5.7 g/L
pH: 3.49
Harvest Date: 17th – 26th March 2022

Vineyards:

Rothay, Wratts Road, Rapaura - 53%
Whitehaven - Pauls Road, Renwick - 44%
Whitehaven - Tussocks, Awatere valley - 3%

Climate: The 2022 growing season started with soil moisture at capacity, following an unusually wet winter which had seen flooding in parts of the region. Pleasingly, the region did not suffer any major frost events and despite conditions in November being a little wet, the warmth that went with it meant that flowering was not drawn out and resulted in good fruit set and the prospect of healthy yields. The remainder of the season was punctuated by cooler weather and rainfall events, and we were vigilant around disease pressure as we entered the harvest period. Harvest was later this year and Brix accumulation was slow. We experienced another rain event in the final third of March which then required us to harvest as quickly as possible in many blocks in order to retain pure fruit expression. This is where Whitehaven's new receival building came to the fore, allowing greater throughput while maintain the quality focus and attention to detail that Whitehaven prides itself on.

Grapegrowing: Our Chardonnay is sourced from three different vineyard sites and 4 different clones – predominantly Mendoza (63%) with the balance spread across clones 95,15 and 1066. Vines are trained to two or three canes on a vertical trellis. Balanced pruning, shoot thinning, tucking and trimming help achieve an open, healthy canopy, promoting clean and ripe fruit.

Winemaking: The fruit was hand-picked and immediately whole bunch pressed. The heavy pressings were kept separate to minimise harsh phenolics. The juice was lightly settled before being racked and inoculated for fermentation. Halfway through fermentation, the wine was transferred to French oak of which 25% was new, and predominantly in 500L puncheon format. Full malolactic fermentation was carried out and the wine was then aged in oak on fine lees for 10 months to aid texture and richness on the palate prior to blending in preparation for bottling (March 2023).

Appellation Marlborough Wine accredited. Vegan Friendly.

