



CHARDONNAY 2022

VITICULTURE

Location	Waitaki Valley, North Otago
Climate	Maritime influenced
Clones	B95
Soils	Limestone based soil spread through river gravels
Vine Age	Planted 2012
Vine Density	4,000 / Hectare
Trellis System	Cane Prune

WINE MAKING

Winemaker	Antony Worch
Harvest Date	3rd May 2022
Brix	22.7
Residual Sugar	<1 g/l
pH	3.20
Peak Fermentation Temp	18 Degree Celsius
Oak Percentages	French Oak 5% New Oak / 95% 1-5 YR Oak
Time in Barrel	9 months
Fining	None
Filtering	Sterile
Alcohol	14.0% Alc
Total Cases Produced	252

VINTAGE REVIEW

La Niña has placed her thumb print over the Waitaki for the second year running. Resulting in a cooler and more humid summer across the Waitaki. This producing consistent and uniformed grape yields with more intense fruit flavours. We were graced with 820 growing degree days and not one of them was below 70% humidity. Our harvest dates were traditional for the last week of April and because of this we did not have too many sleepless nights frost fighting.

TASTING NOTE

The grapes have been handpicked and whole bunch pressed before barrel fermentation. Generous and textural palate combining minerality and a creamy richness with long lasting aromas of white flowers, bread crumb and complex spices – fresh ginger, white pepper and vanilla bean.

WAITAKI VALLEY
WINE OF NEW ZEALAND

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