

## ‘BIG & BUTTERY’

### 2022 SELECT VINEYARDS GISBORNE CHARDONNAY

Sustainable Wine NZ Registration Number: NZWCAEEDB872

#### Winemakers Notes

In 2022 we again used Doug Bell’s Clone 548 Chardonnay to craft the Big and Buttery. This is a dry-grown block in their vineyard on Back Ormond Road, just out of the city of Gisborne. The wine was fermented in French oak barrels. Once the primary fermentation was finished, all of the barrels were left to undergo spontaneous secondary malolactic fermentation. This imbues the wine with buttery notes. The wine spent 9 months in barrel before being fined, filtered, and bottled.

**Analysis;**    **Alc** 14%    **Acid** 5.1/L    **Res Sugar** 3g/L    **pH** 3.38

#### Tasting Notes

**Colour:**        Pale straw in the glass at bottling, but will slowly deepen with time.

**Bouquet:**      Stonefruit and melon backed by vanillary oak and a buttered pop-corn character from the MLF.

**Palate:**        Big, rich and weighty, yet with elegance and finesse.

#### Cellaring

Already approachable, but will cellar happily into the medium term in a cool environment.

#### Food Matches

The oak ageing makes this wine an excellent match with full flavoured rich dishes, in particular poultry, pork, salmon and crayfish.

#### Suggested Wine List Description

#### Independent Reviewer's Comment

*“Upfront and opulent, the enticing bouquet shows grilled stone fruit, pineapple, butterscotch and cedar characters. The palate delivers excellent fruit intensity with creamy texture and well-pitched acidity, finishing generous and delicious. At its best: now to 2026.”* Sam Kim.

#### Awards

5 Stars/93 Points – Wine Orbit, April 2023