

2022 Thomas Estate Chardonnay

Style: Barrel fermented

Location: Thomas Estate Vineyard, Waiheke Island

Varietal: Chardonnay Clone: 548 (60%), 15 (40%) Vine Density: 5000 vines/Ha

Yield: 3 Tonnes/Ha

Harvest Date: 21st Feb to 24th February 2022

Brix: 22

Alcoholic Fermentation: Spontaneous/Cultured (whole bunch pressed to barrel on full solids)

Peak Fermentation Temp: 20 °C

Cuvaison: 30 days

Malolactic Fermentation: 100%

Elevage: 11 months

Coopers: Francois Ferre, Billon, Saury

New Oak Percentage: 10%

Fining: None

Filtration: Tight Filtration **Production:** 2200 Bottles (750ml)

Closure: Screwcap
Alcohol: 13%

Winemakers tasting note:

"An elegant vintage, the 2022 Estate Chardonnay is pale green-gold, displaying subtle mealy aromas with white flowers, green apple, green and yellow citrus. The palate has creamy MLF characters and a mealy-nutty finish".

Accolades: