



**THE LANDING**  
BAY OF ISLANDS NEW ZEALAND



## Boathouse Chardonnay 2022

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### TASTING NOTES

Poised and elegant, showing aromas of ripe stonefruit and citrus with a mineral complexity. The palate has a fruit-forward expression softened by subtle oak and malolactic fermentation, balanced with juicy acidity on the finish.

### TECHNICAL ANALYSIS

pH 3.24

TA 0.57%

Alcohol 13%

Allergens None

RS Dry

Blend 100% Chardonnay,

### VITICULTURE

The Boathouse Chardonnay comes predominantly from our younger vines planted in 2014 and 2015, grown in eight small blocks of various elevation and aspect.

### WINEMAKING

Hand-picked, then whole-bunch pressed before overnight settling in tank. Fermented in French oak barriques and puncheons.

11 months in barrel before blending to tank for 6 months further ageing. Crossflow filtered before bottling.

### VINTAGE NOTES

A wetter than average early spring set up the vines with excellent canopies and good bunch weights. Summer was mostly dry and very warm although two events of strong winds and rainfall in early February delayed the ripening. The fruit showed excellent resilience to hang through and ripened well in great condition.

**September 2021 – March 2022 Rainfall 892mm, GDD 1837°C**