



# CRU

HERETAUNGA CHARDONNAY 2022

## Blend

100% Chardonnay

## Season Summary

A warm beginning to the 2022 Hawke's Bay season allowed for good flowering and fruit set. As the season progressed, elevated humidity levels and rain toward harvest time caused some disease pressure. This was mitigated by intensive management of the canopy, crop load, and careful hand-selection at harvest.

## Viticulture

Clone 548 from the Fratelli vineyard in the Bridge Pa sub-region and the Mendoza clone from the Two Terraces vineyard in Mangatahi. Both vineyards are run to Sustainable Winegrowing New Zealand standards with a nil residue spray program.

Harvest Dates: 26th & 27th March and 12th March 2022.

## Winemaking

100% hand-harvested fruit was whole-bunch pressed and barrel fermented in a blend of new and aged French oak barriques and puncheons. 42% new oak. 100% indigenous malolactic fermentation with a small amount of lees stirring during 11 months maturation in barrel.

## Tasting Note

Bright pale straw colour with lemon tinges. Lovely fresh aromas of fleshed peaches, roasted cashews, and lemon curd on toast. The palate is open with ripe stonefruit and confit lemon flavours surrounded by a lovely creamy texture, a hint of fine toasty oak, finishing long with a slight flinty twist.

## Chemical Analysis

Alcohol: 13.0%

TA: 5.4 g/L

pH: 3.50

