



## 2022 VERDANT

VIBRANT, ELEGANT & TEXTURAL SANDSTONE AGED CHARDONNAY

Citrus- lime and lemon, intertwined with a refreshing mineral accent and lovely yeasty, bready notes.

Stylish, textural entry with a moreish savoury, saline finish. Bright, tight and linear. Beautiful purity, texture and length. Delicious.

### Vintage

2022 was warm from early spring with frosts a rarity. Summer started warm but La Nina produced February rains which threatened to throw a disease- shaped spanner in the works. However, a return of warm, dry weather before harvest averted disaster and careful hand picking ensured only the top quality grapes were picked.

### Vineyards

Kokako Vineyard, Ohiti Valley

### Winemaking

Hand-picked & whole bunch pressed, releasing only the finest free run juice to a handcrafted sand-stone jarres. Natural primary fermentation & malo-lactic fermentation followed by ageing on lees for 10 months. Stirring occasionally to taste to support the lees in suspension. Unfined & Unfiltered.

pH 3.45 TA 7.0g/L Alc 13.5 %v/v

### Reviews



93/100 Camdouglassms.com Cameron Douglas - Master Sommelier

The jarre beautifully expresses the more crystalline and mineral components of the Chardonnay particularly accentuating it's purity, freshness and linear high tension, which lends itself to the high acidity, intense citrus and minerality of resulting wines from the Ohiti Valley.

The unique "coralie" shaped jarre is crafted with broad shoulders and a narrow base to allow the lees to naturally and lightly remain in suspension throughout it's winemaking life.

The sand stone jarre has a porosity of < 2.5% allowing for very long slow micro oxidation in comparison to a barrel which is 3-5% porosity resulting in greater micro oxidation.

\$45.00

1   [ADD TO CART](#)

Past Vintages -

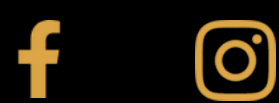
Recommended Cellaring, drink on release or be rewarded with further cellaring of 5-7+ years from date of vintage.

Sand stone aged chardonnay

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