



2022

WINE OF NEW ZEALAND

The 2022 season was in the La Niña cycle, cooler, wetter conditions were the main feature of the summer months. The end of April saw a shift to clear days and cool nights, this enabled us to harvest these later ripening varieties that make up Célèbre.

Perfumed and youthful, this wine has beautiful aromas of rose petal, black cardamon, lavender and boysenberry. The palate is vibrant and supple. Flavours of fresh thyme, pomegranate and cranberry meld together. The cooler season has made for a lighter style than the dense 2021, this wine is fresh, with a smooth midpalate and ready for enjoying now.

The Merlot and Malbec were fermented together, with a preferment maceration of around 4-6 days until indigenous yeasts completed the fermentation over ten to twelve days. The fermenters are then closed up and the wine is left to slowly macerate with the skins for a further 10 days. The Syrah which ripens earlier is fermented separately with a shorter fermentation period to keep it bright and floral. Pristine Cabernet Franc was whole bunch fermented and adds an exotic high note to the blend. Aged in French oak for 22 months prior to bottling to soften the tannins and allow the wine to slowly open and evolve.

The 2022 Célèbre is a blend of Merlot 47%, Syrah 37% and small portions of Cabernet Franc 9% and Malbec 7%. This is a wonderful vintage of Célèbre, a soulful and comforting wine.



Alc 13.4 % TA 6.0 pH 3.52