

THE  
RESERVE  
Collection  
te Pā

## Auntsfield Chardonnay 2022

Winemaker's technical and tasting notes



### TECHNICAL INFORMATION

#### Variety

100% Chardonnay

#### Vineyard

Auntsfield Vineyard, Southern Valleys, Marlborough.

#### Wine analysis

Alc – 13.0%

pH – 3.1

T.A – 6.7 g/L

R.S – < 1 g/L

### Vineyard

Naturally low-cropping mature vine Clone 15 is planted in the ancient Greywacke rock and Loess clay soils of this excellent chardonnay vineyard. The naturally cooler climate in the Southern Valleys intensifies flavours and aromas, whilst keeping bright acidity.

### Winemaking

The fruit was handpicked and transported to the winery where it was whole bunch-pressed. The juice was left to settle very briefly before being racked to barrel with high solids.

Once in barrel it was inoculated with a selection of yeasts - including non-saccharomyces yeast strains - to add complexity and mouthfeel to the naturally occurring citrus and stone fruit expressions we get from this site. Natural, full malolactic fermentation occurred in spring.

A selection of the six best barrels (1/3 of which were new) was made in February for this premium reserve wine. This wine was left in barrel until November before being carefully racked to tank for bottling, without fining or filtration.

### Tasting note

White peach and yellow grapefruit aromatics are supported by subtle cashew butter and citrus blossom aromatics.

Some high-quality oak adds a wisp of flinty smoke and some vanilla pod, curry leaf, and butterscotch notes.

The palate is beautifully textured, taut but elegant with a generosity of flavour. Marzipan, preserved lemon, and spice flavours sprinkled over a core of vanilla bean infused crème Brulé. A delicate oyster shell minerality gives way to a long lingering finish.

### Vintage summary

Yet another warm season, with Growing Degree Days well above the long-term average. The weather at flowering was warm and settled so fruit set was good.

Some rainfall in February led to a compressed harvest window. We started picking mid-March and all the fruit was in the winery by the 9<sup>th</sup> of April. The wines are aromatically punchy, pure fruited and elegant.

### Awards & Accolades

- 95 Points, 5 Stars, Sam Kim, Wine Orbit Wine Reviews
- 95 Points, Candice Chow for Raymond Chan Wine Reviews
- 94 Points, Excellent, Cameron Douglas Master Sommelier
- 92 Points, Stephen Wong MW, The Real Review

### Resources

For high resolution bottle shots visit [www.tepawines.com](http://www.tepawines.com)

Facebook: [/tepawines](https://www.facebook.com/tepawines)

Twitter: [@tepawines](https://twitter.com/tepawines)

Instagram: [@tepawines](https://www.instagram.com/tepawines)