

2022 MARLBOROUGH SINGLE VINEYARD CHARDONNAY



VINTAGE	VARIETY	ORIGIN	HARVEST DATE
2022	100% Chardonnay	Marlborough, Wairau Valley	March 2022

TASTING NOTE

Bright, varietal, smooth textured aromas of peach and apple, grapefruit and light vanilla barrel spice quality. Equally bright and fruity on the palate with flavours that mirror the bouquet, a fine barrel texture with a cashew nut quality, plenty of acidity and fine wood tannins. A light lees quality layers in extra mouthfeel highlighting the peach and vanilla qualities.

WINEMAKING

This is a combination of 30% barrel-fermented and 70% stainless steel fermented wine. The barrel-fermented portion is made from grapes that were hand-harvested and gently whole bunch pressed to old French oak barrels for fermentation with a mix of wild and selected yeast strains with the aim to preserve the aromatic and fruit flavours from the vineyard. Wine was barrel-aged for 10 months on lees to build mouthfeel and texture. The stainless steel fermented portion was made of grapes that were machine harvested and field destemmed before being gently pressed to stainless steel holding tanks for fermentation at cool temperatures with selected yeast strains.

FOOD MATCHING

Pairs well with diversity of foods. Smoked fish and seafood are a great choice to match together with different poultry and pork dishes.

CELLARING POTENTIAL

Crafted to be enjoyed within 3-5 years of vintage date.



EVA PEMPER WINES, MARLBOROUGH NEW ZEALAND

E: eva@epwines.nz | P: +64 21 0272 4782