



Life.Land.Legacy.



2022 Te Kano Bannockburn Chardonnay

A complex and concentrated Chardonnay with aromas of yellow peach, pineapple and fresh baked bread. Ripe peach, pineapple and vanilla follow through the palate with generous toasted oak and hazelnut on the finish.

Rich and opulent, this is a powerful and mouth filling example of Bannockburn Chardonnay

Vintage

The 2022 season started with warm, wet weather, providing ample moisture for strong Spring growth and healthy vine canopies. The warmer weather continued through Summer, with regular rains keeping soil moisture levels high and reducing vine stress. The harvest period was calm and settled, allowing fruit to be picked at optimum ripeness.

Vineyards

The Jerome vineyard is home to our Bannockburn Chardonnay. The devigourating influence of Jerome's sandy soils deliver small, intensely flavoured bunches that ripen evenly on the North facing slopes. The hot days and very cool nights promote ripe fruit characters while retaining a fresh and vibrant acidity.

Varietal

100% Chardonnay, Mendoza clone.

Winemaking

Hand harvested and whole bunch pressed to tank for light settling. Barrel fermentation and extended lees stirring over 11 months helped to build mid palate texture and complexity.

Cellaring.....Drink now to 2025

Serving.....Serve at 16°C

Technical Data

pH3.26

TA.....6.3

Residual Sugar.....0

Brix.....23.5

Alcohol.....14% v/v