



Life.Land.Legacy.



## 2022 Te Kano Chardonnay

The Life Series captures the essence of Te Kano's Estate vineyards, using parcels of fruit from across our subregions to give a snapshot of the season and our unique expression of Otago.

A complex Chardonnay with aromas of yellow peach, tropical fruit, toasted coconut and creamy brioche. Peach and pear follow through the palate with spicy oak nuances building into a complex array of buttered brioche and biscuit undertones. A hint of citrus peel keeps the palate tight and fresh.

This complex wine shows lovely fruit weight and richness, balanced by fresh and lively acidity.

### Vintage

The 2022 season was warm and gentle in Central Otago, with a hot Summer and settled harvest conditions. Waitaki was more heavily influenced by its maritime climate, with a cool, overcast growing season and long warm Autumn. The combination of these diverse conditions has contributed to the complexity of the resulting blend.

### Vineyards

This wine shows the lifted aromatics of Waitaki limestone, alongside the fruit intensity and mineral backbone of Northburn schist.

### Varietal

100% Chardonnay. Clones; Mendoza, 95 and 548.

### Winemaking

Vineyard parcels were individually hand harvested and whole bunch pressed to tank for light settling. Barrel fermentation and extended lees stirring over 9 months helped to build mid palate texture and complexity, prior to blending of selected barrels in Spring.

Cellaring.....Drink now to 3+ years  
Serving.....Serve at 8-10°C

### Technical Data

pH .....3.29  
TA.....5.5  
Residual Sugar.....0  
Brix.....22.7-23.2  
Alcohol.....14% v/v