



CLOS DES PIERRES CHARDONNAY 2022 MARLBOROUGH

VARIETIES	Chardonnay
VINEYARDS	Hawkesbridge & The Spring
SUB REGION	Wairau & Southern valleys
SOIL TYPE	A complex mix of loess, clay and gravel
VINE AGE	27 years
CLONES	Mendoza, B95, Clone15
AGING	8 months in French oak cuves
CASE PRODUCTION	1,200
PH	3.45
TA	5.4 g/l
RS	<1g/l
ALCOHOL	13%

Clos des Pierres is French for place of stones and gives reference to The Spring Vineyard which has extremely stony soils.

THE SEASON

A balanced growing season led to healthy vines and perfect ripening conditions. A cool February resulted in this years wines having expressive aromatics, great energy, and fresh lively acidity with a tight structure on the palate.

HARVEST

Grapes were harvested in the early morning to retain freshness.

WINEMAKING:

Grapes were lightly pressed and the juice naturally fermented. The wine was then aged for 8 months in a mixture of French oak barriques and cuves. Full malolactic fermentation occurred.

TASTING NOTES:

Bright lemon in colour, the bouquet offers aromas of toasted almonds, ripe citrus, and a touch of sea spray. On the palate the wine is bright and focused, opening up to layers of stone fruit and lemon curd, over toasted oak and vanilla bean. The artisan winemaking approach has resulted in a classic and elegantly textured chardonnay, with beautiful balance, and a long, pure finish. One of our best vintages.

WINEMAKER:

David Clouston

Unfined | Unfiltered | Vegan