

# THE SPRING

CHARDONNAY — 2022

WAIRAU VALLEY MARLBOROUGH NEW ZEALAND  
STONY, ALLUVIAL SOIL.

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Grown in the Wairau Valley, Marlborough New Zealand on 32-year-old Mendoza vines. With minimal intervention winemaking, this Chardonnay was naturally fermented and aged for 14 months on yeast lees in seasoned French oak barriques and cuves. Wild Malolactic Fermentation occurred before being bottled unfinned and unfiltered. The wine was then aged in bottle for a further 15 months before release. Unfinned | Unfiltered | Vegan

AROMA — Hazelnut, ripe Stonefruit, toasted pine nuts.

PALATE — Lemon butter, Citrus, wet stone, complex, and delicate

13.5% — RS 1 G/L — TA 5.4 G/L — PH 3.57

Diam Cork — Wax Top — 6 Bottle Laydown Cases  
Individually Numbered *only 2,000 bottles produced.*

