

TWR

TE WHARE RĀ



Marlborough
VINEYARD & WINERY
EST. 1979



5182

TWRWINES.CO.NZ

TE WHARE RĀ 2022 CHARDONNAY

The growing conditions here in Marlborough, mean that it is well-suited for the production of world class Chardonnay. We have a relatively cool climate which results in a long, even growing season which is great for flavour development. This means that we can make a style of Chardonnay which balances concentration and complexity, whilst retaining the finesse that a higher natural acidity brings – which is unashamedly the style we like to drink!

This 2022 release is a blend of the 2 clones of Chardonnay we have planted on our TWR home block here at the winery. We have the Mendoza clone planted in 1979 plus a small amount of Clone 6 that was planted mid-80s. The wine is made using traditional techniques.

Winemaking: All fruit for this wine was hand-picked and then hand-sorted. The grapes were destemmed, crushed then gently air bag pressed, soft pressings were included with the free run juice. Juice was run to tank for settling overnight and then filled to oak with light solids the next morning. All the parcels for this 2022 release were fermented in large format French oak demi-muids (25% new). All parcels spent a long time on full lees to provide added texture and complexity. All parcels underwent MLF and were in barrel for 10 months before final blending. This wine has not been fined and is suitable for vegans and vegetarians and anyone else who loves authentic, hand-made wines.

Wine: Lifted aromas of pink grapefruit, toasted almond, and white stone-fruit are complemented by some lovely savoury notes, with some white florals and hints of spice. These aromas follow on to complex, fleshy palate with real depth of flavour including grapefruit, and ripe stone-fruit as well as some savoury, mineral notes. Well integrated oak and a lingering, ripe acidity complete this wine.

Vintage: Over the spring of 2021 we experienced great conditions over flowering which led to moderate crops and a nice, even set which always bodes well for very balanced, harmonious wines. We had no issues with frost and the summer that followed was generally dry and very even with no big heat spikes. We did experience some rain towards the end of February which gave the vines a nice boost to see them through till the beginning of harvest. We have described it as “the Goldilocks vintage” in that it was quite similar to the 2020 season = not too hot, not too cold, just right! The very even growing season meant that our harvest began on track with our long-term averages in mid - March and was completed by the first week in April.

The resultant wines are very impressive with great depth of flavour and fleshiness whilst still exhibiting lovely purity of fruit, bright aromatics, and ripe, juicy acidity. This 2022 Chardonnay is drinking well now but we are consciously making a style that will benefit from some bottle age, so it will also develop with careful cellaring for 4-6 years.

TECHNICAL DATA

Fruit Source: TWR home block - old vines
(Mendoza & Clone 6)

Variety: Chardonnay

Harvest Date: 17th & 20th March 2022

Production: 231 cases

Residual Sugar: Dry

Cellaring: 4-6 years

Alc 13.0% vol

pH 3.35

TA 5.5g/L