



## Pencarrow Chardonnay 2022

A delicious, fruit forward style Chardonnay.

### COLOUR

Medium lemon with gold flecks.

### AROMA

An enticing aroma of nectarine, golden peach and hazelnut, followed by suggestions of toasted almond and lemon meringue pie.

### AGEING POTENTIAL

Excellent with crayfish risotto as well as Kiwi staples like roast pork and poultry. The wine will be at its best between 2023 and 2027.

### PALATE

Intensely fruity and rounded on the palate. Grilled apricot, peach and grapefruit flood the mid palate, the wine finishing long and luscious, with a hint of minerality and a pleasing mealy, creaminess. A fruit-forward style of Chardonnay that showcases the juicy fruit.

### WINEMAKING

80% of the fruit from our Clouston Vineyard with the balance from our organically certified Om Santi Vineyard. A mix of clones all fermented in French oak barrels with some lees stirring to add complexity. After nine months in barrel, the wine was bottled in December 2022.

### WINEMAKER

Guy McMaster

### TECHNICAL DETAILS

Picking Date: March 2022

Alcohol: 13.5%

Bottled: December 2022

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