

2022 McCutcheon Chardonnay

Our Thoughts

Hints of fresh herb, clove, tarragon, and spice on the nose. The palate is driven by white nectarine, macadamia, and a zesty sherbet edge. A soft round and layered palate with a lovely textural finish keeps the wine lingering.

Vintage Comment

The 2022 season started with a very wet and variable spring before and during flowering, resulting in small bunches and reduced yields across most sites. However, the exceptional summer and autumn months that followed provided perfect ripening conditions that generated great concentration and striking flavours across all varieties

Harvest Date :: Yield

Handpicked 21-29 March 2022 :: 2.0-4.6 t/ha

Vineyards :: Clones

McCutcheon Vineyard (100%) :: P58 (43%), 96 (28%), 95 (15%)

Baumé :: pH :: TA

12.2-12.6 :: 3.23-3.30 :: 8.3-9.8 g/L

Winemaking

Handpicked and hand sorted then whole bunch pressed to small and large format oak. The juice then underwent a wild yeast fermentation and natural malolactic fermentation (76%).

After 10 months of oak maturation, the wine was bottled and filtered.

Aging :: Oak

10 months :: 15% new oak

pH :: TA

3.26 :: 6.2g/L

Alcohol

12.5% (7.4 standard drinks/750ml bottle)

Bottled :: Closure

January 2023 :: screwcap

Food Pairing :: Serving Temperature

French Tarragon Chicken with grated lemon zest served alongside slow cooked leek and cannellini beans :: serve at 10-13°C

Best Drinking

2023-2032

