



## THE SPRING

CHARDONNAY 2021

Wairau Valley Marlborough New Zealand

## Stony, alluvial soil.

31-year-old Mendoza vines.

Aroma: Hazelnut, ripe stonefruit, toasted pine nuts.

Palate: lemon butter, citirus, wet stone, complex, and delicate.

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 unfined and unfiltered. The wine was then aged in bottle for a further 16 months before release.

Unfined | Unfiltered | Vegan

12.5% RS 0.64 TA 5.8 pH 5.8

> diam cork | wax top 6 bottle laydown cases | individually numbered

> > ,000 bottles produced