

Palliser Estate Chardonnay 2022

An elegant style of Chardonnay full of stonefruit characteristics, minerality and complexity.

COLOUR

Pale lemon with a golden hue.

AROMA

An intensely satisfying bouquet of vanilla, creme brulee, grilled nectarine, pineapple and hazelnut.

PALATE

A ripe and creamy style of our Estate Chardonnay on first inspection, before the classic Palliser freshness and minerality floods the palate along with juicy pineapple flavours and nutty French Oak. A fine, mealy mouthfeel and tight structure amounts to a stylish and satisfying wine.

AGEING POTENTIAL

Drink now or through 2027.

FOOD PAIRING

Enjoy with chicken and leek pie or a seafood chowder, or pair with staples like roast pork and apple sauce.

TECHNICAL DETAILS

Picking Date: March 2022
Bottling Date: March 2023
Alcohol: 13.0%
pH: 3.4
TA: 5.9
R.S: 1.9g/L

WINEMAKER

Guy McMaster

VITICULTURE

18% of the fruit from our organic vineyard Om Santi with the balance from the Palliser vineyard. The clonal mix is 40% Clone 548, 55% Clone 95 the balance Clone 15.

WINEMAKING

Handpicked, whole bunch pressed and fermented in french oak barrels by the yeast from the vineyard.
After fermenation is complete the barrels are kept topped and some lees stirring on selected barrels adds complexity and texture to the wine.
After 10 months in barrel the wine is racked clear to tank and bottled in March 2023.

PALLISER ESTATE