



Niew Vineyards – 2022 Chardonnay

Tasting Note

Charming, ethereal and pretty, this wine has a core of citrus fruits, pears and wisps of floral fragrance, which is gently embraced by hints of toasted brioche, vanilla and cream. The finish is fresh and saline. It is still young and tight, and will benefit from decanting. It will also develop with age.

Vineyard Notes

- 100% Chardonnay, from Eola Springs Vineyard.
- Dry farmed clone 96 & 17 Chardonnay (50:50 split).
- Planted on volcanic basalt soil in 2008 (96) & 2017 (17), on 3309 (96) & Schwarzmann (17).
- Vines are spaced at 8x5ft (96) & 6x3.5ft (17) at approximately 400ft altitude on a gentle slope.

Vintage Notes

The 2022 Winter and Spring were cold and wet (cooler than 2019). July warmed up considerably with perfectly dry weather. The Summer was warm, with bursts of heat in July & August. Crucially, the weather cooled down from mid-September, and allowed the grapes to cruise to the finish line while retaining freshness and tension.

Vinification Notes

The grapes were hand-picked on 10th Oct. 2022, before sunrise, under a full moon! The whole clusters were lightly crushed, and then pressed in gentle cycles. The juice was then left to settle in a cool steel tank for 24 hours, then lightly sulphured, and racked into French oak barrels. Fermentation started with the addition of pied de cuve, and full native malolatic conversion occurred. The wine spent 11 months in a new Damy 350L puncheon, a 1 year, 2 years & 3 years-old 350L puncheons and 2 neutral 228L barrels. It was then racked into a stainless steel tank, where it rested on lees for 5 months. The wine was bottled in March 2024. The wine is not fined nor filtered. 200 cases were made.

Chemistry

Alc : 12.7% | pH: 3.35 | T.A.: 5.6 g/L | V.A. : 0.44 g/L | fSO2 : 31mg/L