



# GREENHOUGH



## HOPE VINEYARD CHARDONNAY 2022

Mendoza and UCD15 clones produces small, intensely flavoured bunches with the concentration and structure around which this wine is built. Increasingly our preference is for a lower percentage of new oak which remains present, but subtle and soft.

### AROMA AND TASTE

Light gold-green in colour. Lively aromas of fresh, ripe pip fruits and gently toasted citrus notes, florals, herbs and a hint of smokiness. The palate is bright and delicately fruity (mandarin) with some mid-palate creaminess and subtle oak derived nuttiness providing a savoury element.

### VINEYARDS

Our organically certified vineyards are located on an elevated inland terrace of the Waimea Plains below the foothills of the Richmond Range. Here, the soil-type consists of clay-rich loam and river stones over deep gravels. These are free-draining yet dense enough to positively contribute palate weight and structure to red and white wines alike. Tasman Bay to the north significantly influences our regional sub-climate providing a cooling sea breeze over the warmest months of summer.

### WINEMAKING

Chardonnay clones Mendoza and UCD15  
Hand harvested 10-18 March, 2022 in the range 22-22.5 brix, 3.20 pH, 9.1-9.8 g/L TA  
Whole bunch pressed, briefly settled in tank and transferred to French oak barriques (12% new) where fermentation was initiated with a vineyard *pie-de-cuve*. The wine remained in barrel for nine months maturation on yeast lees where a natural malolactic completed in spring. Blended and bottled in January 2023 un-fined and course filtered only.

### TECHNICAL DETAILS

**Variety:** 100% Chardonnay

**Region:** Nelson

**Alcohol:** 12.75% v/v

**Residual Sugar:** 2.6 g/L

**Titrateable Acidity:** 6.4 g/l

**pH:** 3.4



MADE WITH ORGANIC GRAPES.  
CERTIFIED BY BIOGRO NZ LTD.  
VEGAN FRIENDLY.

