

# OTU

LIMITED RELEASE

## CHARDONNAY HAWKE'S BAY 2022

**A collection of OTU's finest, available only in limited quantities, in selected vintages.**

**Every so often our Chief Winemaker sees something stand out; an outstanding vintage, an exceptional block of vines, expressive minerality, exquisite intensity of fruit – and chooses to capture its finesse. Small parcels, hand selected blocks & always hand crafted.**

### Vineyard

Vintage 2022 was a challenging vintage under La Nina conditions, however our selected vineyards in the Highway 50 and Ngatarawa regions of Hawkes Bay delivered ripe and concentrated parcels of Mendoza, Clone 15 and 6 Chardonnay. A long warm summer with higher-than-average rainfall, lead to grapes achieving high sugars and low acidities, however careful management in the vineyard was required to ensure the grapes were harvested on time and in the best condition.

### Viticulture

Excellent warm and dry conditions in the Bay meant fruit could be left on the vine to develop richer, denser flavours. Harvest 2022 allowed for the fruit to hang on the vine until fully ripe and produced bright fruit with lovely acid balance.

### Winemaking

Generous Hawkes Bay Chardonnay were gently crushed and dejuiced to a number of tanks and French oak barrels. A mix of selected yeasts were used to increase the complexity of aromas and flavours.

### Technical Specifications

Harvest Dates	Harvest Dates: 28th&29th March
Alc	13.7%
T/Acid	3.7g/L
pH	5.3g/L
Res Sugar	0.4
Region	Hawkes Bay, New Zealand
Winemaker	Jeff Clarke
Cellaring	Drinking exceptionally well now, and for up to 4-5 years

Six months on lees with constant battonage (stirring) has assisted the integration of oak and added texture and length on the palate. balanced complex vanillin and smoky oak overtones with ripe peach and stone fruit notes. A full malolactic fermentation has also added another layer of hot buttered toast notes to this complex wine aroma.

### Aromas

Quince, peach and white flower notes. Toasted oak and hot buttered toast aromas from a full malolactic fermentation.

### Palate

This generous wine delivers a rich yet lively palate of ripe peach, citrus blossom, and roasted hazelnut. Beautifully structured and full bodied with a honeyed biscuit finish.

