

# 2022

## 10X

### Chardonnay

#### Our Thoughts

A generous array of stone fruit with hints of sherbet and preserved lemon. The palate is supple, whilst the underlying acid and mineral drive adds a lovely texture and energetic edge to the wine.

#### Vintage Comment

The 2022 season started with a very wet and variable spring before and during flowering, resulting in small bunches and reduced yields across most sites. However, the exceptional summer and autumn months that followed provided perfect ripening conditions that generated great concentration and striking flavours across all varieties

#### Harvest Date :: Yield

Hand picked 2<sup>nd</sup> March – 31<sup>st</sup> March 2022 ::  
Approx 2.5/ha

#### Brix :: pH :: TA

20.9 – 23.0 :: 3.15 – 3.32 :: 7.8-10g/L

#### Winemaking

- Hand picked and sorted on our sorting table
- The fruit was whole bunch pressed to tank and the juice cold settled for 48 hours
- The juice was then racked, taking only the light fluffy lees and transferred into oak for a wild yeast ferment
- After 10 months of oak maturation, the wine was bottled and filtered



#### Alcohol

12.5%

#### pH :: TA :: RS

3.24 :: 6.3g/L :: 0g/L

#### Food Pairing

Barbequed tahini chicken wings with coleslaw and fresh herbs :: serve at 7–10°C

#### Best Drinking

2023-2032

#### Your Thoughts

