

m e l d v i l l e

Chardonnay 2022

VQA Lincoln Lakeshore

Harvest Date: October 18

Brix at harvest: 22

pH: 3.49

TA: 5.9

Production: 1400 bottles

Follow a fairly very wet late fall in 2021 and a very cold snap in January of 2022. This cold event was troublesome, some varieties such as Pinot Noir, Pinot Gris and Sauvignon Blanc being badly damaged. Winter continues well into April with a cooler than normal temperatures. Summer months were favourable for grape growing with lots of sun and heat with just enough rain, maybe too heavy at times but just enough at the right times!! Conditions for harvest were very good, fruit quality was impressive but yields were lower than normal.

Grapes were hand harvested and in great condition, Crushed and destemmed before a gentle pressing. Juice was settled in tank before transfer to barrel (3rd and 4^d fill French oak) for fermentation. Ferment was slow in the cool environment of the barrel cellar giving bright, clean and fresh flavours. Malolactic ferment was completed after which the wine was allowed to rest on its lees, with no stirring for 10 months. The wine was then racked to tank where it settled and continued to age a further until bottling. The wine was bottled unfiltered.

Tasting notes:

Aromas of peach, yellow apple and notes of pineapple that carry through on to the palate. A creamy texture and a beautiful balance on the palate, lots of forward fruit with notes of caramel and and vanilla. An elegant wine that finishes with yellow and orange citrus notes. This wine drinks well now and will also cellar beautifully for the next few years

