

CHARDONNAY, TAPI

Vintage

2023



Tapi is a family affair, two couples with a shared passion to create high quality, small batch, big hearted wines with distinct regional flavours.

TASTING NOTE

On the nose there are notes of lemon, red apple, pear, white peach and flint. On the palate, enjoy the rich concentrated palate, with bright zest balancing the fruit sweetness. Ripe lemon and white peach flavours, with grapefruit on the finish.

VINIFICATION DETAILS

Handpicked from 23 year old vines, whole bunch pressed and barrel fermented. The wine is lees aged and undergoes 100% malolactic fermentation, Barrel aged for 12 months in old oak barriques.

AWARDS

Orbit: 94 pts

Halliday: 90 pts

TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.5

2.5

pH

Acidity

3.40

6.5

ATTRIBUTES



Origin

New Zealand



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Gus Altschwager &
Mark Kenneally



Fining Agent

None



Closure

Screw top



Region

Marlborough



Vegan

Yes