SECKFORD AGENCIES

TAPI BY A & K

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
James Suckling: 92 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.5
pH	**Acidity**
3.40	6.5

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
New Zealand	Chardonnay	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Gus Altschwager & Mark Kenneally	None	Screw top	Marlborough	Yes