

MISSIONVALE CHARDONNAY, BOUCHARD FINLAYSON



Vintage

2022



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.1	1.6
рН	Acidity
3.42	5.7

The name Missionvale stems from the mission hospital established on the property in the early 19th century. All grapes are estate grown.

TASTING NOTE

Crystalline and energetic at its core, the wine exhibits forward ripe pear and floral aromas. Seductive and refined, this complex white is superbly balanced. Delicate citrus notes neatly balance a fine texture.

VINTAGE CONDITIONS

Cold and exceedingly wet conditions occurred during flowering and berry set late in 2021, pushing the onset of the harvest season ever later. The ripening season of January 2022 however, saw some of the hottest and driest conditions that have been recorded over the past seven years; the rainfall received for this period was atypically low. This allowed for a long, healthy ripening of a concentrated crop. Minimal disease pressure and dilution resulted in the production of fruit of an outstanding quality, in which full phenolic ripeness and refreshingly low natural sugar

VINIFICATION DETAILS

A systematic evaluation of the Chardonnay vineyards' indigenous yeast population, delivers promising results with 40% of the barrels in this wine completing fermentation un-inoculated. Spontaneous onset, assisted by late inoculation with locally sourced organically grown natural yeast, is responsible for the balance of alcohol conversion. Now an established component of the final blend, 8% was fermented and matured for 9 months in amphora, the balance in French oak. Bottled with light filtration in February 2023.

AWARDS

IWC: Gold DWWA: Silver

Wine Advocate: 92 pts Tim Atkin MW: 92 pts

IWSC: Silver

ATTRIBUTES

