



# GRAPE-TO-GLASS

wines worth sharing

## Nga Waka 'Martinborough' Chardonnay 2022

<b>Grape Varietal:</b>	100% Chardonnay
<b>Growing Region:</b>	Martinborough - New Zealand
<b>Founder / Winemaker:</b>	Roger Parkinson



For three decades I have enjoyed the diligently crafted wines by Roger. These wines have always been both vintage and terroir expressive, along with alluding to attentive decisions made in the vineyard and winery. To use a well-known local/kiwi rugby phrase, the 2022 growing season, was a game of two halves, this some very tough decisions made with great care just weeks and days before the harvest of the fruit for this wine. Though this being said, with local knowledge and knowhow Roger has produced an honest and deftly-crafted Chardonnay that fits perfectly into a glass. This 2022 expression has a considerate palate structure compared with recent vintages, and will favourably repay another 3 - 4 years cellaring.

Roger crafted this Martinborough Chardonnay from vineyards that the winery either owns or have complete control - which assists with producing desirable fruit. This Chardonnay was sourced from three vineyard sites - that include the Omarere Block (planted in 1995), Top Block (1996) and the Pirinoa Block (2000). After careful harvesting and pressing, the juice was 100% barrel fermented in tight-grain French oak barriques (with 20% being new oak). As with previous vintage no malolactic fermentation, with only the barrels being lee-stirred regularly, as the wine developed in oak barrel for 10 months before bottling

In the glass you will be greeted by a pale peach skin colour with shining hue. On the nose an appealing aroma revealing apples, peaches, nectarines, popcorn and lightly toasted almonds. The broad and engaging palate has a charming complexity, showcasing those ripe stone fruit flavours of peaches and nectarines. Along with grilled pineapple, white honey, toasted almonds and an apple pastry nuance. These characters are supported by the charming textural palate from the thoughtful barrel fermentation in French oak. This vintage has a delicate infusion of fruit acidity resulting in an early integration, and producing a well-dressed dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2022 Nga Waka 'Martinborough' Chardonnay has 13.5% Alc./vol. Classic dry style. Chill gently and serve in a generously shaped oak wine glass at 9°- 10°C.

### **Cellaring Potential:**

Drinking perfectly well this season; plus, will age nicely for another 3 - 4 years.

### **Food Pairing Suggestions:**

Perfect wine pairing with stuffed roast chicken, pork-n-crackling w/ apple sauce, chicken & brie pizza, homemade gnocchi w/ pumpkin puree, and creamy cheeses on crusty bread - *enjoy.*

***A thoughtfully charming Martinborough Chardonnay, that over delivers.***

