

# *New Zealand Wines*

Left Bank

Chardonnay 2022

Pisa Range, Central Otago



## Winemaking

The 2022 wine was sourced from the Knox Vineyard in the Bendigo subregion of Central Otago approximately 15 km northeast of Domaine Thomson. The organic certified vineyard was planted in 2005 with Mendoza clones in loose over gravel. The fruit was hand-picked on April 10. The fruit was whole bunch pressed over 5 hours. The juice was tank-settled overnight and then racked to French oak barriques (16.6% new). Fermentation commenced using indigenous yeasts. Barrels were topped weekly with no stirring.

Bottles produced: 1,800

Vegan friendly: yes

Organic: yes



## Tasting Notes

Lovely first notes of peach intermingled with white flowers and a touch of wild herbs, with an underlay of minerality and refined buttery flavours. The palate shows depth and complexity, with refined fruit flavours and well-balanced acidity, while the minerality adds good structure.

## Reviews

“This is a complex and structured Chardonnay with a tightness and focus, polished phenolics, precise fruit and high notes. It’s medium-bodied and builds nicely on the palate, with dried apple, lemon and flint notes. A little tight in the finish. Very drinkable now, but better in three or four years. Screw cap.”

**James Suckling, 96 Points.**

**Nominated by James Suckling as one of the top 100 wines of New Zealand 2024.**