

Eden Chardonnay

2021 | PISA

mora
CENTRAL OTAGO

Layered
Apricot
Alluring

Vintage Notes

Following a winter with low rainfall, it was a dry start to the season. Heavy rains on January first (100ml) were a great relief and boosted fruit set and berry weight. Warm settled weather through late Feb and early March continued through harvest, and with little threat from frosts or stoppages from rain, ensured the fruit arrived evenly at the winery in excellent condition.

Winemakers Notes

Golden, straw colour.
Aromas of grilled Central Otago stonefruit, green apple, and zesty lime.
Complex and enticing, with a delicious baked bread finish.

Sourced from our Eden Vineyard in the Pisa subregion of Central Otago, which is Certified Organic. Organic farming demands proactive management. Extensive inputs such as hand leaf plucking and shoot positioning ensures open canopies for disease prevention and enhanced fruit development.

"Judicious use of whole bunch pressing, combined with careful cooper selection and extended lees contact have come together to make this very textural style of Chardonnay."

Technical Notes

Composition: 100% Chardonnay
Yeast: wild / full malolactic fermentation
Oak: Neutral oak, 14 months

Vinification

Whole bunch pressed, settled overnight in stainless steel tanks, before moving into barrel with full solids.

Wild fermentation, full malolactic fermentation. Aged in neutral oak barrels for 14 months before blending and bottling.



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Clones	Alc	pH	Residual Sugar
Eden - Pisa	27 March 2021	21 July 2022	174 x 96 cases	6 (own-rooted)	13.6%	3.19	2.4g/l

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Central Otago Interludes

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