



Staete Landt 2022 'Josephine' Marlborough Chardonnay

Viticulture

A very smooth Staete Landt Chardonnay from a tiny section of a deeper inland vineyard in Marlborough. We produce our 'Josephine' Marlborough Chardonnay from 2 parcels on this single vineyard. The soils on this estate are a mixture of rich loamy riverbed and slaty gravel riverbank; excellent for Chardonnay, producing intense flavours and robust structure.

2022 Harvest showed us the effects of what a more normal (compared to 2019/2020 and 2021) spring does to grapes: more bunches to choose from, so more selection possible, us picking the highest quality fruit. Winemakers love vintages like these! Some leaf removal had been carried out to get optimal air movement through the canopy. All in all the 2022 vintage gave us beautiful clean fruit with optimum physiological ripeness, classy crispness and great intensity of flavors.

The Staete Landt Chardonnay is built by two different clones; clone 95 and clone 15, these variables, combined with the different soil types, give us a whole set of wine components which we treat individually throughout the season.

Winemaking

After handpicking, the grapes were carefully whole bunch pressed. The juice was slowly fermented in a mixture of 20% new and 80% older French puncheons (500 litre barrels). We used wild yeast for fermentation in 50% of the wine, which further added complexity and mouthfeel. Following alcoholic fermentation the puncheons were stirred regularly until the completion of malolactic fermentation. The 'Josephine' Chardonnay then ages and matures in oak for a total of 11 months.



Wine analysis

Alcohol	: 12.9 %	Harvest Dates:	30 March
Acidity	: 5.2 g/l	Brix:	22.5– 23
pH	: 3.75		
Sugar	: 1 g/l		

Tasting Note

This Staete Landt 'Josephine' Chardonnay is one of our best kept secrets, a small production wine going to a number of restaurants and private clients in New Zealand and around the world: full and round yet stylish, great texture and length, this wine shows the perfect balance between fruit, acidity and oak integration. A whiff of sea breeze, citrus fruit and cream on the nose, white peaches on the palate and with a mineral aftertaste that lingers on. A truly great wine with a strong personality and European elegance, showing the unique cool climate Marlborough vibrance.