



THE
HUNTING
LODGE

HomeBlock

2022, Waimauku
Chardonnay

The fourth release from our 12-year-old Chardonnay vines conveys elegant words spoken with a firm voice. 2020 was our greatest vintage to date at The Hunting Lodge. Warm, dry conditions allowed us to pick the Chardonnay at perfect ripeness.

The Waimauku Clay Soils of our Home Block have produced a Chardonnay with layers of pink grapefruit, baked nectarine and gunflint with a slightly assertive structure.

Curated with fine French oak, this provides a bold framework for the layers of interest. Hints of Lemon curd and hazelnut further add to the array of flavour and minerality, all sewn together by fine acidity which adds length and persistence.

This has been a labour of love from the vineyard through to the bottle. We think it exemplifies the appeal of Chardonnay - the combination of finesse and complexity. No other variety so vividly projects both the individual components of terroir and winemaking influence, and in such harmony.

For all the Chardonnay Lovers out there.



Elegant > Sumptuous > Distinguished > Composed > Elaborate



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Technical Notes

Bottling Date	23/02/2021
pH	3.45
TA g/L	6.4
Glucose g/L	<2
Sub-Region	Margan Block from The Hunting Lodge Home block, Waimauku
Harvest Method	Hand-picked and sorted for optimum berry selection
Processing	Whole Bunch Pressed for gentle extraction, followed by cold settling. Some juice solids retained for fermentation complexity
Fermentation	Fermented using indigenous and commercial yeasts in French oak barriques (30% New) with no winemaker intervention
Maturation	9 months ageing on lees in barrel to impart texture, richness
Awards & Reviews	Bronze NZIWS



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