

# Eden Chardonnay

2022 | PISA

mora  
CENTRAL OTAGO

Layered  
Apricot  
Alluring

## Vintage Notes

Overall, a warm and settled growing season, with little to no high winds, no major frost events and very good soil moisture leading into late 2021. Weekly rain events throughout November took the vines into premium conditions for canopy growth. Flowering conditions were perfect, with warm dry weather over this crucial period. In turn, the fruit was very even in ripeness within the bunches. Autumn was settled and warm, and harvest was very busy and fast-paced. A stellar vintage with very high quality fruit and fantastic crop loads, which were easily ripened by our lush, large canopies.

## Winemakers Notes

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."*

Golden, straw colour. Aromas of grilled Central Otago stonefruit, green apple with hints of flint. Complex and enticing, precise acidity with subtle oak adds to the complexity. The finishes with delicious baked brioche.

## Technical Notes

Composition: 100% Chardonnay

Yeast: wild / full malolactic fermentation

Oak: 20% new, 10 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 20% new oak barrels for 10 months before blending and bottling.



Vineyard/s	Harvest Date	Bottling Date	Qty Bottled	Clones	Alc	pH	TA	Residual Sugar
Eden - Pisa	31 March 2022	14 March 2023	211 x 96 cases	6 (own-rooted)	13.5%	3.35	7	1.5g/l

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