

COROFIN

MARLBOROUGH CHARDONNAY

2022

ABOUT

Corofin is an artisan family wine company. Our sole ambition is to transmit the voice of the land and the season through crafting small batch wines from pinot noir and chardonnay grapes. Working with growers who farm their land with respect for the biodiversity of its soils and local environment, is essential in revealing the individuality of each place.

GROWING SEASON

The 2022 growing season marked the end of a string of drought-like seasons in Marlborough. Abundant rain over the winter of 2021 continued into spring but with above average temperatures. A warmer, drier November and December promoted good flowering and fruit set across all varieties, followed by a warm settled period with above average temperatures through January. Ripeness across all varieties tracked well ahead of average with solid yields across the region. February saw a change to easterly weather pattern and, intermittent rain which continued through the key harvest period from early-March to mid-April. A very challenging harvest with advanced ripeness promoting disease susceptibility, required a meticulous approach in the vineyard and winery to maintain quality, especially with earlier ripening varieties. A year where balanced yields and intuitive farming came to the fore and we were very grateful to be working with such dedicated growers.

SEASONAL REFLECTION

Source Blocks: Wrekin Vineyard (Brancott Valley) 55%; Folium Vineyard (Brancott Valley) 45% Harvested: Wrekin March 19th, Folium March 22nd.

Long growing season perfect for physiological ripeness. BioGro Certified 6110.

VINIFICATION

Whole bunches loaded and pressed slowly over 6 hours to small stainless steel tanks. No enzyme or sulphur additions were made during or post pressing, with a smaller, harder press fraction separated on taste and discarded. After 6 hours settling, the main press fraction was transferred, with a high percentage of solids, to 500 litre seasoned French oak puncheons and two stainless barrels for fermentation. Primary fermentation took on average 10 days to naturally initiate and 10 weeks to complete. Malolactic fermentation across both batches finished by mid-January 2023, after which the young wines were topped and remained on original lees in puncheons, without stirring or sulphur, until April 2023. The components were then racked and remained separate in tank where they were sulphured and remained on lees for a further five months before assemblage in October and bottling in December 2023. This wine was bottled without fining or filtration. A small natural deposit may occur. Alcohol: 13.5%

TASTE

Pure and textured; driven by precision from Wrekin and substance of the Folium. A mixture of cooler citrus, lime; layers of lees and oyster shell are framed with perfectly ripe acidity. Achieves texture and weight without richness.



The image on the Corofin label represents the Paterson family crest. The significance of Corofin as the Paterson's spiritual family home has been recognised by four generations, since Mike Paterson's great grandfather Marcus Paterson emigrated with his family from Ireland to New Zealand in 1927. Each subsequent 'vintage' of the family has named their farm 'Corofin'.

ARTISAN WINEMAKERS
OF MARLBOROUGH
NEW ZEALAND

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