



2022 POP A WHEELIE WHITE

Grape: Chardonnay

Clones: 95, 15, and Mendoza (textured and tropical)

Region: On the edge of the Heretaunga Plains, Hawke's Bay, Aotearoa New Zealand

Soil: Limestone (difficult to find in Hawke's Bay)

Viticulture: Farmed using organic practices

Vintage: Warm then cool then wet

Picked: 1st March 2022

Fermentation: Wild and free (like me!) Tank fermented

Malolactic: Spontaneous and partially complete

Alcohol: 12.5%

Aging: Old as f*ck French oak barrels for 8 months

Fining: Lightly fined with bentonite clay for clarity

Filtration: Gently filtered for stability

Bottled: 14th December 2022

Closure: Diam Cork

Bottles: 720, just enough to wet your whistle

Notes: Vegan friendly. Black woman owned. Sustainably minded.

Accolades: Diana's mum really liked this wine, and she hopes you do too.

Diana says: Serve in a standard white wine glass – nothing fancy needed here. This wine has some depth. So, don't drink too cold so you can really dive in. Medium bodied and chill on the palate.

Aromas of apple, peach, and citrus with white flowers. Drink now through 2025.