



## ***Chenin Blanc***

***Production: 350 dozen / 4200 bottles***

**Colour:** Pale straw.

**Bouquet:** An array of green apple and melon with hints of tropical fruit.

**Palate:** The palate mirrors the bouquet with a lemon lime backbone that carries the fruit to a refreshing, crisp finish.

**Vinification:** The grapes were machine harvested in the cool of the early morning to retain the delicate flavour profile. Destemmed, crushed, pressed then fermented in a stainless steel tank.

**Winemakers Note:** A dryer style compared to other West Australian Chenin Blanc. Serve chilled, great with fish, chicken and spicy Asian dishes or simply on its own. Enjoy now while young and fresh or may be cellared up to 4 years.

**Technical Data:** Alc. 13.7%      pH 3.1                      TA 6.7 g/L

**Vintage:** It was a perfect growing season with little to no disease pressure, good winter rainfall and early season rains meant there was no real need for irrigation. A mild to warm summer with clear skies provided a consistent, balanced growing season for white varieties allowing fruit concentration to fully develop while retaining great acidity. As summer drew to a close the long cool nights and mildly warm days allowed the reds to reach full phenolic ripeness while maintaining good levels of natural acidity and fruit concentration. The pick of the last few vintages which will provide wines with great depth, concentration and exceptional cellaring capacity.

**Vintage Rating 9/10**