

2024

# CHENIN BLANC



## Tasting Notes

**Nose:** A floral bouquet featuring notes of guava, orange blossom, rose petals and a subtle hint of toastiness.

**Palate:** Good juicy mandarin like acidity abounds throughout the generous palate. Turkish delight, orange, passionfruit seeds provide a colourful palate with a chalky like finish brining in a textural finish.

**Pairing:** Eat with sushi or a dessert featuring rose water.



**Fermentation:** 80% Stainless Steel, 20% older French Oak Hogsheads

**Alcohol:** 13.7

**Total Acidity:** 6.62 g/L

**Residual Sugar:** less than 2g/L

**Cellaring:** Enjoy now, over the next 5 years or longer!

## Technical Notes

**Vineyard:** This fruit is sourced exclusively from a vineyard to the east of Cowaramup. The Chenin Blanc is picked at optimal flavour whilst keeping a very close eye on retaining the natural vibrant acidity.

**Winery:** The fruit was picked in the cool of the night to retain freshness. It was processed immediately to preserve the delicate juice and then allowed to settle in tank. After racking off the heavy solids the wine was inoculated and then at 8 Baume 20% of the juice was transferred to older French oak Hogsheads.

Post ferment the wine stayed on lees for 9 months until blending and subsequent bottling.