

2023 PINOT BLANC



Lenton Brae is the sole producer of Pinot Blanc in the Margaret River Region.

TASTING NOTES

Nose: Delicate jasmine and pink musk, grape fruit, and lemon blossom.

Palate: A lively and fresh palate exhibiting lime sherbet, rose water, and pink grapefruit. These flavours are tightly zipped along the palate with a delightful satiating acidity. A saline quality with the acid gives a refreshing and slaty / oyster shell quality to the wine before leaving your palate with a gratifying lime zest juiciness on the finish.

Pairing: Thai lime roasted chicken

TECHNICAL NOTES

Vineyard: This fruit is the only Pinot Blanc planted in Margaret River and used to produce a dry table wine. The fruit is grown on our estate here in Wilyabrup.

Winery: The fruit was picked in the cool of the early morning and processed immediately to capture the purest juice and hence purest flavours. The juice was transferred to french oak Hogsheads and puncheons and wild fermentation encouraged. Left on lees for 5 months the wine was then blended and bottled.

Fermentation: 100% French oak fermentation, 17% new oak puncheon.

ABV (%):	12.9
Acidity (g/L):	6.37
Sugar (g/L):	<1.0

Cellaring: A wine that drinks fresh and zippy now, it will nevertheless develop attractively rounded attributes akin to that of a middle-aged Semillon after a few years, cellar up to 10 years.

Awards: 95 Points - James Halliday 2024
SILVER - WA Boutique & Single Vineyard Show 2023



lentonbrae.com



08 9755 6255



info@lentonbrae.com



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