

2024

# PINOT BLANC

**GOLD** - Geographe

**GOLD** - Adelaide

**TOP 100** - Weekend Magazine

## Tasting Notes

Nose: Honeysuckle, fuji apple, orange blossom and white florals.

Palate: A wine that is complex but celebrates its freshness and focus. Juicy apple, hint honeydew melon and orange blossom are generous on the front palate. The mid palate is textural balances with its lime and lemon pithiness which keeps the wine taught and focused all the way to its very long finish.

Pairing: Kaffir lime and coconut poached chicken with noodles.

## 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: Made in an aromatic style and picked a little earlier on the ripeness scale to capture the brightness this variety can display. 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 a clayver and inoculated for fermentation. Left on lees for 5 months the wine was then blended and bottled.

Fermentation: 20% Clayver, 25% new French Puncheon, balance used French oak

Alcohol: 12.0

Total Acidity: 7.76

Residual Sugar: less than 1.0g/L

Cellaring: Drink now or cellar up to 10 years

SOLE PRODUCERS OF PINOT BLANC  
IN THE MARGARET RIVER REGION.

