2025

PINOT BLANC

FIRST AND ONLY PRODUCERS OF PINOT BLANC IN THE REGION GROWN ON THEIR OWN ROOTSTOCKS

Tasting Notes

Nose: Lifted lemon blossoms, cumquats and preserved lemons.

Palate: Soft and delicate, with a unique core of satiating lemon saline flavours running the length of the palate.

Other citrus flavours build throughout the palate including orange zest and crunchy pink lady apple characters.
The wine is juicy and generous yet taught and long.

Pairing: Kaffir lime and coconut poached chicken and noodles.

Alcohol: 12%
Total Acidity: 6.88g/L
Residual Sugar: >1.0g/L

Technical notes

Vineyard: The first Pinot Blanc vines planted on the estate were planted in 2012. Planted in a north-south row orientation on loamy gravel over orange gravelly clay

Winery: Hand picked when the flavours on the vine were in their prime. Whole bunch pressed, the free-run was isolated. Allowed to settle, racked to tank and fermentation was initiated. Around 8 Baume, the ferment was transferred to combination French oak and clayver. The wine was left on lees for 4 months then blended and bottled.

Fermentation: Combination French oak, 20% new, 20% clayver, balance older french oak Alcohol: 12% Total Acidity: 6.88g/L Residual Sugar: less than 1.0g/L

Cellaring: Drink now or cellar up to 10 years

Australian Alternative Varieties Wine Show 2025
– TOP GOLD –

Margaret River Wine Show 2025
– GOLD –





LENTON BRAE · MARGARET RIVER · L|B