

2022 In Good Hands | Chenin Blanc



Tasting Notes

Nose: This wine has delightfully lifted bouquet which is floral and a touch flirty. Cumquat zest with apple and strawberry blossom and a hint of beeswax co-mingle with trademark varietal prettiness.

Palate: There is a generous, round, very approachable palate, with natural citrus flavours coming to the fore. The influence of the oak is understated. Oak is used less to add flavour and more to add texture and complexity on the front and middle palate. What keeps the palate taut, and lends it a lovely drive, is a lively acidity which provides the backbone of the wine, complementing its saline and mineral features. The finish is juicy but delicate, with a fun and vibrant lime sherbet character.

Pairing: Simple marron with a butter sauce – or, simpler still, a sandwich of cold marron, salted butter, and soft white bread.

Technical Notes

Vineyard: This fruit is sourced exclusively from a vineyard to the east of Cowaramup. The grapes were picked as soon as it had reached optimal flavour, after a very close eye had been kept on them to ensure they had achieved and would retain their natural, vibrant acidity on the vine.

Winery: The fruit was picked in the cool of the night to retain freshness. It was processed immediately to preserve the delicate juice, before then being allowed to settle in tank. After racking off the heavy solids, the wine was inoculated, and then at around 8 Baume, half of the juice was transferred to older French oak hogsheads. Post-fermentation, the wine stayed on lees for six months until blending and subsequent bottling.

ABV (%):	13.0
Acidity (g/L):	7.31
Sugar (g/L):	2.6
Cellaring:	Enjoy now and over the next five years.