



PEACETREE

SEEDS & STEMS

2021 CHENIN BLANC



WINEMAKING

The fruit was sourced from a small vineyard on Wildwood Rd, Yallingup. It was harvested in the early hours of the morning and spent 24 hours on skins before being de-stemmed and then re-passed (ripasso) over Chardonnay pressings. The juice was transferred to stainless steel tank for a wild ferment at 16°C for 18 days.

A barrel of 2020 South x South West Chenin Blanc was added to augment the blend and give it a touch of barrel complexity. The wine underwent partial malo-lactic fermentation before being minimally filtered and bottled.

TECHNICAL ANALYSIS

TA - 4.8

pH - 3.76

Alc/Vol - 12.8%

WINEMAKER

Liv Maiorana (South by Southwest)

TASTING NOTE

Lifted aromatics of fresh, pineapple, mango and passionfruit. The primary fruit is supported by the underlying lees character. Dry, noticeable acidity, with fresh flavours of apple, citrus and passionfruit. The fruit is supported by a chalky textural mouth-feel from time on skins. A medium bodied style that has wonderful finish and flavour intensity. Drinks well now or will age for the medium term.

AWARDS/REVIEWS

Not Shown to date