

2023

CHENIN BLANC



Tasting Notes

Nose: A complex nose featuring lychee, jasmine florals, quince, a hint of pink musk and a sprinkling of orange zest.

Palate: Vibrant fruit at its very core from the outset. Orange and citrus flavours, kiwi fruit, carambola (star fruit), a little pinch of black pepper. The acid is delightful - vibrant and lively, it drives the palate to make this a wine that is both delicious and satiating.

Pairing: Crab linguine with white wine, chilli and parsley.



95 Points - Ray Jordan 2024

GOLD - WA Boutique & Single Vineyard 2024

Technical Notes

Vineyard: This fruit is sourced exclusively from a vineyard to the east of Cowaramup. The Chenin Blanc is picked at optimal flavour whilst keeping a very close eye on retaining the natural vibrant acidity.

Winery: The fruit was picked in the cool of the night to retain freshness. It was processed immediately to preserve the delicate juice and then allowed to settle in tank. After racking off the heavy solids the wine was inoculated and then at 8 Baume 20% of the juice was transferred to older French oak Hogsheads. Post ferment the wine stayed on lees for 9 months until blending and subsequent bottling.

Fermentation: 80% Stainless Steel, 20% older French oak Hogsheads



Alcohol: 13.1
Total Acidity: 7.19
Residual Sugar: < 1.0g/L

Cellaring: Enjoy now or over the next 5 years