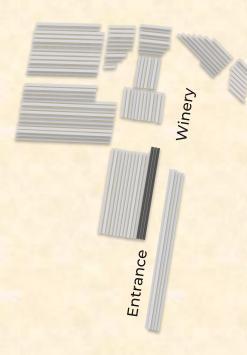


Vintage

The South West of Western Australia experienced below-average rainfall leading into the growing season and the warmest spring temperatures on record for Western Australia. The weather pattern remained hot and dry throughout the growing season resulting in the warmest summer on record. Flowering, version, and ripening all occurred early which led to vintage commencing two weeks earlier than normal. Harvesting occurred at optimal ripeness, and the resulting wines are full of flavour and generosity.



Winemakers Comments

Fruit for this wine was machine harvested off our old vine Estate Grown Chenin Blanc towards the end of January. The grapes were immediately delivered to the winery for destemming, chilling and pressing to tank. The free run juice portion was then cold settled before racking to stainless steel tanks. A selected yeast isolate was then added to initiate the fermentation. At the completion of fermentation, the wine was left on lees for a month to build texture and complexity before blending and preparation for bottle.

Tasting Notes

Colour: Pale straw.

Nose: Green apple, citrus blossom, tropical fruits, and lime citrus with hints

of flint and candle wax adding interest and complexity.

Palate: The bouquet of the nose follows onto the palate where the flavours

are supported by the natural bright acid. Nuances of almond meal and mineral provide a subtle, interesting savoury edge to the generous fruit characters. Wonderful length of flavour with a balanced, crisp, clean finish. Whilst drinking beautifully now, this wine

will continue to evolve into a richer and more complex wine with

bottle age over the next decade and beyond.



pH 3.30 TA 7.00g/L