

ARTISANAL COLLECTION

HAWKES BAY

CHENIN BLANC 2021

*esk
valley.*

SEASON & VITICULTURE

This is a single vineyard wine from the Two Terraces Vineyard situated inland at Mangatahi. The Chenin Blanc plantings are located on the lower of the two gravel river terraces formed by the Ngaruroro River. Two clones of Chenin Blanc (220 and 880) are planted, with each providing its own distinctive characteristics to the finished wine. Planted in 2017, these vines are intensively managed in the pursuit of quality wine.

VINEYARD & WINEMAKING

The fruit was picked at 23.4 and 23.9 brix on the 23rd March 2021. It was pressed lightly, settled overnight and run to a mix of large format oak barrels and small tanks for fermentation with wild yeast. The tank fermented portion was stopped with a small amount of residual sugar to provide richness to the final blend. The wine was aged on its lees with regular stirring until being blended in January 2022. 540 cases were bottled.

TASTING NOTE

This wine reveals classic Chenin Blanc notes of baked apple, peach, citrus and honey. It is dry in style with a full and rich palate, enhanced by long term ageing on yeast lees. It is delicious as a young wine but will gain complexity with time in the bottle and will make the perfect accompaniment to seafood dishes.

IDEAL DRINKING

2022 - 2030

WINEMAKING DETAIL

VARIETIES: Chenin Blanc

FERMENTATION VESSEL: Large format French Oak and small tanks

BARREL TYPE: 500 and 600 litre French Oak

MATURATION: 9 months on fermentation lees

FINING: Plant based

ALCOHOL: 14.0%

PH: 3.43

TOTAL ACIDITY: 6.78 g/L

RESIDUAL SUGAR: 7.7 g/L

