



CHENIN BLANC 2025

VINEYARD

Grapes were sourced from vineyards in Darling where the extreme difference in day and night temperature create the perfect environment for dryland grape growing. This area boasts with some of the oldest vineyards in the country. Grapes are planted in decomposed granite soils and are drip irrigated, these vineyards deliver great expressions of this variety.

WINEMAKING

Grapes were hand harvested very early in the morning, between mid-to end February, allowing the grapes to retain natural flavour. Basic winemaking focussed on the expression and complexity of the old vines, the terroir and the vintage. Only free run juice was used, fermented in 50% stainless steel and 50% in older French oak barrels for 6 months prior blending and bottling.

TASTING

This wine displays a brilliant, pale straw hue. On the nose, the oaked treatment is immediately apparent, imparting delicate notes of vanilla and toasted almonds. These nuanced aromas are beautifully integrated with the primary fruit characteristics, which include ripe pear, quince, yellow apple and pineapple. Subtle floral undertones and oak spice add a further layer of complexity. The palate presents a harmonious balance between fruit and the deft touch of oak. Bursts of juicy pear, apple and peach flavours are complemented by a creamy texture, a result of the oak influence. Mid-palate, the wine reveals hints of lemon curd and a slight nuttiness, adding depth and richness. The oak is present yet restrained, allowing the vibrant fruit to remain at the forefront. The finish is long and elegant, with recurring flavours of yellow citrus peel and tinned peaches. The refreshing acidity leaves the palate invigorated.

FOOD PAIRING

This wine's versatility allows it to shine across a range of seafood dishes, like grilled fish with a light butter or lemon sauce, shellfish or sushi. Poultry like roast chicken, turkey or duck with a citrus glaze will also make an excellent pairing. The sweetness of a honey-glazed ham will match the wine's fruity elements. It will elevate Asian cuisine like Thai green curry and sweet-and-sour pork. For dessert, and almond or pear tart will echo the wine's characteristics.

ANALYSIS

ALC 13.81% / RS 2.7 g/l / TA 6.3 g/l / PH 3.50