

Chenin Blanc 2016

AMISFIELD



GROWING SEASON

Prior to harvest, 2016 was looking to be one of the driest vintages on record, but unstable weather during harvest brought challenging frosts and intermittent rain events, followed by damp warm conditions. The ripening was slow in the chenin blocks as 2016 produced the largest berries and bunches we have observed for this variety.

VINEYARD

Planted on the lochar soils on the sunny top terrace, and a few bays are surreptitiously inter-planted amongst our pinot noir vines within our estate.

WINEMAKING

Hand-harvested, destemmed into the press and left overnight to soak up phenolics from the skins. Juice was settled cold and then racked to tank and two old French barriques. The tank component fermented using a selected South African yeast and the barrels fermented using the natural yeasts present on the grapes. Long post fermentation maturation on light fluffy lees.

TASTING NOTES

Vibrant aromas of citrus, sultana grape and green apple. A hint of lanolin leads to a deliciously zingy palate with bracing acidity.

Harvest Composition

Brix 21.9
pH 3.8
Titratable Acidity 11.0g/L

Wine Composition

Residual Sugar 5.7g/L
Titratable Acidity 8.5g/L
Alcohol 12%

Vine Age

4-6 years (planted 1999-2012)

Clone

Amisfield self-grafted vines from Steen origin material.

CENTRAL OTAGO