

# Chenin Blanc 2021

AMISFIELD



## GROWING SEASON

Mild winter conditions resulted in early budburst and strong early season growth. A warm spring with a distinct lack of wind allowed for strong canopy growth and Pisa avoided the frosts that hit other areas. Flowering began in early December along with winds that disrupted some of the whites flowering. January began with a heavy rain event and the ensuing humid conditions resulted in some powdery mildew appearing. Fine weather through the remainder of the growing season allowed for beautiful ripening and whilst the crop was lower than usual, the quality of the fruit was excellent. Judicious hand harvesting and sorting, resulted in very high quality fruit entering the winery.

## VINEYARD

Predominately planted within Lochar stony gravels on the upper terrace above the winery, with a number of smaller plantings across our Estate.

## WINEMAKING

Hand harvested and whole bunch pressed. Settled 48 hours then racked 50% to stainless steel tank to ferment cool over 15 days. The balance fermented naturally in old French barriques.

## TASTING NOTES

Complex aromatics of rockmelon, beeswax with green apple and lemon grass. The palate is weighty and textural due to half of the wine being fermented wild in oak barrels. The finish is long, with honeyed cashews and lanolin over a saline minerality. A striking wine that shows a serious, drier side to Chenin Blanc.

## HARVEST COMPOSITION

Brix 23.80  
pH 3.06  
Titraable Acidity 10.00 g/L

## WINE COMPOSITION

Residual Sugar 7.50 g/L  
Titraable Acidity 8.30 g/L  
Alcohol 13.50%

**Vine Age**  
(15- 22) planted 1999 - 2005

**Clone**  
Steen cultivar

CENTRAL OTAGO