

# Chenin Blanc 2018

AMISFIELD



## GROWING SEASON

Budburst on the 6th of October was normal however by late October we had unseasonably warm weather leading to flowering 2 weeks early. With heat waves continuing into January we were tracking well ahead of any previous harvests. Chenin Blanc can be difficult to ripen in the cool climate of Central Otago however even with some storm events in February we achieved the best and fastest ripening of our grapes ever experienced at our Estate.

## VINEYARD

Predominately planted within our Lochar stony gravels on the top terrace above the winery. There are some small plantings spread across our Estate between the Pinot Noir vines.

## WINEMAKING

Harvested and whole bunch pressed on 28th March. Settled 48hrs then racked 85% to stainless steel tank to ferment cool with South African yeast vin13 over 18 days. The other 15% was fermented naturally in old oak barriques.

## TASTING NOTES

Aromas of crisp green apples with citrus notes and some distinctive varietal expression in the form of lanolin. The palate is luscious with textural elements from the extended lees contact. All matched with the quintessential Central Otago minerality and juicy acidity.

## HARVEST COMPOSITION

Brix 24.0  
pH 3.17  
Titrateable Acidity 7.9g/L

### Wine Composition

Residual Sugar 6.0g/L  
Titrateable Acidity 7.2g/L  
Alcohol 13.5%

### Vine Age

13-19 years (planted 1999-2005)

### Clone

Steen cultivar

CENTRAL OTAGO