

Chenin Blanc 2019

AMISFIELD



GROWING SEASON

The growing season was back to the mean after 2018's unprecedented heat. Numerous cold snaps during harvest meant there was a need for helicopters to frost fight at day break. Chenin was slow ripening in the cool harvest and was one of the last picks of the 2019 vintage.

VINEYARD

Predominately planted within Lochar stony gravels on the upper terrace above the winery, as well as some small plantings spread across our Estate.

WINEMAKING

Hand harvested and whole bunch pressed. Settled 48 hours then racked 85% to stainless steel tank to ferment cool over 15 days. With the balance fermented naturally in old French barriques.

TASTING NOTES

Striking aromas of citrus with a perfumed floral lift, a textured palate dominated by crisp green apple notes and a fresh finish.

HARVEST COMPOSITION

Brix 22.2
pH 3.21
Titraable Acidity 9.4 g/L

WINE COMPOSITION

Residual Sugar 6.0 g/L
Titrateable Acidity 8.6 g/L
Alcohol 13%

Vine Age
(14 - 20) planted 1999 - 2005

Clone
Steen cultivar

CENTRAL OTAGO