

Chenin Blanc 2023

AMISFIELD



Growing Season

A gentle winter and spring allowed ideal conditions for strong budburst and blossoming until December. Low frost and wind contributed to robust vine health, yielding a remarkably lush canopy. Extreme heat and low rainfall between December & February meant the vines struggled with water stress but grape ripening still tracked well. We anticipated an early harvest, however, temperatures moderated, and a cold March realigned us with historical norms. Harvest was marked with intermittent weather events, slowing us down, but allowing the team the opportunity to be more attentive to their picking of impeccably clean, high-quality fruit across the estate.

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

This wine offers an intricate bouquet of green apple and fresh rockmelon. The palate is vibrant, elevated by the mouth-filling texture from barrel fermentation. The finish lingers gracefully, revealing notes of white peach and beeswax, underpinned by a subtle, briny minerality. A captivating expression of Chenin Blanc, showcasing its refined and drier character.

Harvest Composition

Brix 22.00
pH 3.26
Titrateable Acidity 10.10 g/L

Wine Composition

Residual Sugar 8.20g/L
Titrateable Acidity 7.85 g/L
Alcohol 13.50%

Vine Age

(18 - 20) planted 1999 - 2005

Clone

Steen cultivar

BioGro 5591
SWNZ Winery ID 1301



CENTRAL OTAGO