

# Chenin Blanc 2024

AMISFIELD



## Growing Season

The 2024 growing season began with a foggy winter, minimising frost events and keeping temperatures just above freezing. A notably colder August allowed the vines a deep dormancy before budburst. September brought warmth, and by mid-month, some of the vines in the vineyard were already showing early signs of movement. The team faced challenges, including a severe frost in late October, but managed to protect the vines with minimal damage. Whilst El Nino didn't fully eventuate as predicted the drier conditions and windy start to Summer led to low disease pressure and clean healthy fruit. Harvest began on March 7th under ideal dry conditions, marking a successful end to a challenging yet rewarding season.

## 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

Lifted aromas of green apple and rockmelon open into a vibrant, textural palate driven by barrel fermentation. The wine finishes long and composed, with white peach and beeswax notes carried by a subtle saline minerality. A confident, dry expression of Chenin Blanc with real finesse.

## Harvest Composition

Brix 23.20  
pH 3.02  
Titrateable Acidity 10.50 g/L

## Wine Composition

Residual Sugar 9.20g/L  
Titrateable Acidity 8.80 g/L  
Alcohol 13.00%

## Vine Age

19 - 25 years (planted 1999 - 2005)

## Clone

Steen cultivar

BioGro 5591  
SWNZ Winery ID 1301



CENTRAL OTAGO

