

CERES

Bannockburn Inlet Vineyard Chenin Blanc
2019

TASTING NOTES |

Nose | Yellow fleshed nectarine, blood orange, blue borage.

Palate | Fresh, vibrant, engaging, touch of sweetness, line of acidity, delectable.

Drink | within 1—7 years

LOCATION | Cairnmuir Rd, Bannockburn, Central Otago.

THE VINEYARD | **Inlet Vineyard** is situated on a river terrace above the Bannockburn inlet. Planted 2002. The soils are loess ranging from 200—600mm on top of deep clay gravels, around 160,000 years old. On an elevation of 225—245m. 5.25 ha.



VITICULTURE | A year of dramatic contrasts, 2019 had it all. Frost, snow, rain, drought and wind storms were all experienced during the growing season. The only thing missing was a locust plague! What got us through was good weather during the key flowering and fruitset month of December and a long cool ripening period. This meant that the crop achieved full flavour ripeness and as we had no disease pressure could be picked at the optimal time.

Viticulturist | James Dicey

WINEMAKER'S NOTES | Fruit was harvested late in the season from Inlet vineyard on the 4th of May. The fruit was gently handled and fermented with native yeasts. Fermentation stopped naturally with ~25g/L of residual sugar. The wine was not fined before being bottled in August.

Winemaker | Matt Dicey

ALC | 11.00%

TA | 25.0 g/L