

Chenin Blanc 2020

AMISFIELD



GROWING SEASON

Central Otago experienced a growing season of extremes. Rain and strong wind through November and December impacted flowering, reducing yields. This was followed by a warm and mild January which helped develop healthy canopies. At harvest, nighttime temperatures plummeted, dramatically slowing the pace of ripening. This helped retain bright acidity, and allowed picking to extend from mid-March until mid-May. The small crops ensured great concentration of flavour.

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 85% to stainless steel tank to ferment cool over 15 days. The balance fermented naturally in old French barriques.

TASTING NOTES

Fresh, crisp aromatics with texture and phenolics across the palate result from skin and lees contact.

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

HARVEST COMPOSITION

Brix 22.5
pH 3.01
Titraable Acidity 11.5 g/L

WINE COMPOSITION

Residual Sugar 5 g/L
Titratable Acidity 7.8 g/L
Alcohol 13%

Vine Age
(15- 21) planted 1999 - 2005

Clone
Steen cultivar

CENTRAL OTAGO