



Located at the Northern end of Caves Road, in the Margaret River wine region, our approach is to capture and produce honest wines that express the characteristics of the vintage in which they were grown. Our name celebrates the creative and skilled balancing act performed by nature and our winemaking team, to deliver well structured wines that are fresh and flavoursome with style and finesse. To achieve this, there is a clear understanding that...

*what is lost on the roundabouts,
we pick up on the swings!*

2016 Chenin Blanc

WINEMAKER'S NOTES

Fresh and vibrant in the glass, this variety from Margaret River has been made with pristine cold-pressed free run juice fractions only, cold fermented and bottled fresh to maintain the authenticity of the style.

TASTING NOTES

Colour: Very pale green.

Aroma: Aromatic with soft fresh melon with a flint – like edge.

Palate: Refreshingly clean and balanced with fine acidity. Overtly varietal with a persistent finish. An aperitif style, ready to drink at any time. In many ways a great foil to Sauvignon Blanc blends.

Food matching: Spicy Asian.

Cellaring: Enjoy now.

Alcohol: 11.6 % vol. **Standard drinks:** approx. 6.9





TECHNICAL NOTES

Region: Margaret River

Vintage notes: The 2016 vintage saw normal Margaret River weather patterns of a warm summer preceded by a good winter and spring giving rise to good canopy development and soil moisture levels. The vintage was fairly early as have been the previous four vintages, however, cooler rather benign weather during January and February resulted in a longer duration of vintage, with a rest between white and red picking. The calm and cool vintage has resulted in one of the best ever white vintages.

Composition: 98% Chenin Blanc; 2% Sauvignon Blanc

Winemaking: Picked in the cool of night, grapes were cold pressed and the clear juice fermented cold. Free run juice only. Bottled early to retain freshness.

pH: 3.29

Acidity: 6.5 g/l

Residual sugar: Dry

Closure: Screw cap

