

PAUL CONTI

Tuart Vineyards **Chenin Blanc** **2011**



- VINEYARD:** The Maritime influences at *The Tuarts Vineyard* Carabooda, have contributed in producing a full flavoured but soft chenin blanc. The limestone based soils are a major contributing factor in producing wines of clean, fresh acidity on our vineyard which is entirely spur-pruned and hand harvested.
- HARVEST:** Fruit for this wine was entirely hand-picked in the cool of the morning to ensure we captured the maximum fruit freshness of chenin blanc. The grapes were picked between 12.5 & 13.5 Baumé resulting in good flavour and abundant natural acidity.
- WINEMAKING:** Fruit was crushed, de-stemmed and lightly pressed with only the finest free-run juice and minimal pressings used in the blend. Cold settled and fermented cool in stainless steel before blending and bottling, the wine spent 6 weeks on lees before fining which adds weight to the middle palate. The wine was bottled in June 2011.
- NOSE:** The bouquet exhibits lifted tropical fruit flavours with hints of pear.
- PALATE:** The generous round palate is enhanced by fresh natural acidity and a long clean finish.
- FOOD:** A perfect accompaniment to a warm summer afternoon, this wine is ideally suited to Mediterranean dishes, a traditional antipasto plate or grilled seafood/chicken.
- CELLARING:** This wine will develop further complexity in the medium term.

Technical Notes:

Variety:	100% chenin blanc
Vineyard:	Tuart Vineyards, Carabooda
Region:	Swan Coastal, Carabooda
Harvest:	January 2011
Bottled:	June 2011
Optimum Year:	2011/12
Alcohol:	13.5%
T/A:	6.6 g/L
pH:	3.14
Residual Sugar:	2.7 g/L