

# PAUL CONTI

## Tuart Vineyards Chenin Blanc 2010



- 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. As always, as small addition of Tony Mann's chenin blanc is also included in the blend to achieve extra body.
- 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 mid-June 2010.
- NOSE:** The bouquet exhibits lifted tropical fruit flavours with hints of citrus.
- 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:

<b>Variety:</b>	100% chenin blanc	<b>Region:</b>	Swan Coastal & Swan Valley
<b>Vineyard:</b>	Tuart Vineyards, Carabooda [Est 1980] & Tony Mann, Swan Valley	<b>Harvest:</b>	February 2010
<b>Bottled:</b>	June 2010	<b>Optimum Year:</b>	2010/11
<b>Alcohol:</b>	13.5%	<b>pH:</b>	3.33
<b>T/A:</b>	5.5 g/L	<b>Residual Sugar:</b>	1 g/L