

PAUL CONTI



TUART BLOCK Chenin Blanc 2017

- VINEYARD:** The Maritime influences at the Tuart Block 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. Following record summer rainfall, a quick decision was made to harvest all the chenin blanc to retain its clean fresh flavours.
- WINEMAKING:** Fruit was crushed, de-stemmed and drained with only the finest free-run juice 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 2017.
- NOSE:** The bouquet exhibits lifted tropical fruit flavours with hints of apricot and peachy aromatics.
- PALATE:** Linear, fresh, natural acidity underscores this wine, followed by 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 fresh natural oysters.
- CELLARING:** This wine will develop further complexity in the medium term.

RRP: \$18.00

Technical Notes:

Variety:	100% chenin blanc
Vineyard:	Tuart Block, Carabooda
Region:	Swan Coastal, Carabooda
Harvest:	February 2017
Bottled:	June 2017
Optimum Year:	Summer 2017/18
Alcohol:	12.0%
T/A:	6.9 g/L
pH:	3.2
Residual Sugar:	2.1 g/L