



ROAD 13

Chip off the Old Block Chenin Blanc 2016

VITICULTURE:

The 2016 growing season was long, dry and warm, much like the previous 3 vintages. The grapes for this wine were sourced from a vineyard planted from cuttings taken from our Old Vines Chenin Blanc Vineyard, a stone's throw away. During harvest the grapes were sampled bi-weekly to measure flavour development and sugar content, and they were picked at the optimum point of flavour for the intended fresh and fruity style of wine that we were targeting.

WINEMAKING:

The grapes for the 2016 Chip Off The Old Block were picked on September 30th, 2016. They were carefully hand-sorted and gently whole-bunch pressed, before 24 hours of cold settling. Fermentation took place in a stainless steel tank at a cooler temperature to keep the wine bright and fruit forward.

TASTING NOTES:

The 2016 Chip Off The Old Block is intended to be a lighter, fresher version of our Old Vines Chenin. The colour is pale straw to light gold and has an interesting nose of guava and papaya in addition to flavours of quince, golden delicious apples and white peaches. These aromas carry nicely onto the medium-bodied palate where they are joined by beautiful notes of white flowers and citrus. The overall impression is of a wine that is fresh, pure and delicate, with nice fruit intensity, beautiful balance, and layers of complexity. It will pair nicely with sushi, oysters, and seafood.

SKU: 837963

PRODUCTION: 249 cases

THE BLEND:

100% Chenin Blanc

WINE CHEMISTRY:

Avg Brix: 23.3 pH: 3.46 TA: 6.6 g/L

Alcohol: 13.6 % RS: 6.5 g/L

BOTTLED: March 2017

IT'S ALL ABOUT THE DIRT

www.road13vineyards.com

