



ROAD 13



2019 CHIP OFF THE OLD BLOCK CHENIN BLANC

FIELD REPORT

The 2019 vintage started with a very warm spring and summer which provided earlier season ripening. The Fall was cooler than usual, allowing the ripe fruit flavours to be harnessed while maintaining the balance in the final wine.

WINEMAKER'S NOTES

Hand-harvested, sorted and whole-cluster-pressed followed by cold settling and slow, cool fermentation in stainless steel tanks. Cool fermentation temperatures captured the fresh ripe fruit aromas and flavours found in this wine. The wine was then racked off its heavy lees and blended in mid-January, and aged for another 4 weeks prior to bottling.

TASTING NOTES

Ripe nectarine, white peach, and orange blossom on the nose are followed by a hint of mango and jasmine. On the palate, this wine is a ripe fruit basket filled with nectarines, peaches, mango, and passionfruit. Balanced acidity and an extended finish make this wine the ultimate refresher.

PERFECT PAIRINGS

Fresh oysters. Seared sea bass. Summer salads.

BLEND

98% CHENIN BLANC
2% ORANGE MUSCAT

CHEMISTRY

PH 3.5 TA 6.0 G/L
ALC 13.3% RS 6.0 G/L

PRODUCTION

BOTTLED MAY 2020
390 CASES
SKU 837963