



ROAD 13



2020 CHIP OFF THE OLD BLOCK CHENIN BLANC

FIELD REPORT

Budbreak in 2020 started a bit earlier than usual but the spring quickly turned cool and rainy until the end of June. The summer was very hot and dry leading into a warmer than average ripening season in September and October. This extended, warm fall provided extended ripening and balanced acidity to the resulting wines from 2020.

WINEMAKER'S NOTES

The Chenin Blanc for this winery favourite, comes exclusively from our estate vineyards on the Golden Mile Bench. These grapes were all hand-picked and sorted prior to being whole-cluster pressed. The juice was cold settled, racked and then fermented in both stainless and concrete tanks. After ferment, the wine was aged on the light lees to enhance the mid-palate and tropical fruit notes. This combined with the calcium carbonate found in our soil results in a wine that retains a crisp acidity and a subtle salinity on the finish.

TASTING NOTES

What a catch! A crisp acidity and subtle salinity are just a few of the things that make this Estate Chenin Blanc a family favourite. Fresh Bosc pear, lavender and subtle notes of peach blossoms on the nose may be what lure you in but it's the peach, apricot, and citrus on the palate that will keep you coming back for more. The lengthy clean finish and a kiss of minerality make our Chenin a match made in heaven for any type of seafood.

PERFECT PAIRINGS

Fresh oysters. Steamed mussels. Provence style roasted chicken. Summer salads.

BLEND

100% CHENIN BLANC

CHEMISTRY

PH 3.35

ALC 11.9%

TA 1.3 G/L

RS 6.4 G/L

PRODUCTION

285 CASES

SKU 837963