
SCHWARZ WINE CO.

2018 Schwarz Chenin Blanc

Varieties: 100% Chenin Blanc

Vineyards: Light Pass (planted 1975)

Alcohol: 11.5%

Production: 249 dozen bottled 31 July 2018

Yeast: Wild

Oak: Old French Oak (one portion for whole fermentation process, one portion to finish off)

Winemaking:

The fruit was handpicked and went through the rollers of the crusher with no destemming. It was macerated on skins and stalks for up to 8-10 hours, pressed and allowed to settle overnight. One portion was then racked into a stainless steel tank where fermentation started naturally and the temperature was controlled at 16 degrees. A second portion was put into two old French barrels and allowed to ferment completely in wood to add to the texture of the wine. The wine was put into old French oak to finish

Tasting note:

Opens out to notes of white pepper, light spice and pine needle dusted over green melon fruits, lime and cucumber freshness. The palate is full of sherbet freshness, a squeeze of lemon juice and tangy, just-ripe pineapple with a coating of fleshy, pithy fruits.

Reviews:

Sam Kim (Wine Orbit) – 92 points

