
SCHWARZ WINE CO.

2019 Schwarz Chenin Blanc

Varieties: 100% Chenin Blanc

Vineyards: Light Pass (planted 1975)

Alcohol: 11.5%

Production: 173 dozen bottled 3 October 2019

Yeast: Wild

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

Winemaking:

The fruit was handpicked initially on the 16th February went through the rollers of the crusher and was pressed 3 hours later. The second parcel was picked on the 18th February and was again rolled through the crusher but was pressed 3 days later giving the juice a lot more mouth feel and texture. It was macerated on skins and stalks for up to 8-10 hours, pressed and allowed to settle overnight.

Both portions started fermentation in stainless steel tanks and then finished in old French oak Hogsheads. Lees were stirred in oak with final blending in September 2019. The wine was protein and cold stabilised prior to filtration and bottling on 3 October.

Tasting note:

Full of green honeydew melon and green citrus, light lychee aromatics and ripe green capsicum give depth. A thirst quenching iced green tea quality here too. It's a vintage of Chenin Blanc that doesn't need time, it's ready to go with playful acidity, bright citrus fruits on the palate finishing with freshness and a lick of bitter almond

Tasting notes written by Christian Canala at Vinify Wine Co

