
SCHWARZ WINE CO.

2020 Schwarz Chenin Blanc

Vintage: 2020

Varieties: Chenin Blanc 100%

Region: Barossa Valley

Alcohol: 11.4%

Oak: French

Production: 181 dozen bottled 4 September 2020

Winemaking:

The Chenin Blanc vineyard at Light Pass was handpicked on 27th February 2020 into half tonne bins and stored in a cool room overnight. The following morning 30% of the fruit was rolled through the crusher with stalks intact while the other 70% was destemmed and crushed. A portion of the fruit was pressed after two hours maceration and settled in tank overnight. Once fermentation had begun (with natural yeast) a French Hogs head was filled, the remainder stayed in stainless tank to finish fermentation.

The second portion of fruit was macerated for three days on skins to give more texture, mouthfeel and flavour before being pressed to stainless tank to settle overnight.

Once fermentation started (with natural yeast) the juice was racked to French Hogs Heads to complete their fermentation.

Both parcels of wine had SO₂ added once fermentation was completed to stop any malolactic fermentation occurring. The wines were lees stirred regularly to add extra mouth feel and richness to the finished wine.

Blending occurred in August 2020. The wine was protein and cold stabilised and cross-flow filtered prior to bottling in early September 2020. 181 dozen produced.

Vegan friendly.

Tasting note:

The 2020 Chenin bursts with green apples and limes, yellow grapefruit and fresh green grapes along with, what is becoming a signature of this wine, a kind of gravelly minerality amongst the fresh cut fruit characters. There's a tang to this, in the nicest and most thirst-quenching sense, racy and clean with stacks of pithy texture

Reviews & awards:

