
SCHWARZ WINE CO.

Schwarz Chenin Blanc

Vintage: 2021

Alcohol: 12%

Oak: French

Production: 204 dozen bottled June 3, 2021

Region: Barossa Valley

Single vineyard Light Pass

Winemaking:

The Chenin Blanc vineyard at Light Pass was handpicked in the cool of the morning on 18th February 2021. The fruit was then cooled for 24 hours. 40% of the fruit was rolled through the crusher with stalks intact while the remaining 60% was destemmed and crushed. Half of the juice was then pressed to tank within four hours of processing and allowed to settle overnight. The juice was then racked to tank to allow natural fermentation to occur. Towards the end of the ferment the lees were stirred in tank and then transferred to seasoned French oak barrels allowing fermentation to complete. The second half of the fruit was macerated in bins for a further 3 days prior to pressing to tank. This enabled an extraction of savoury tannins from the stalks and fruit concentration from the skins. The juice was racked to tank the following day to allow natural fermentation to begin and was then transferred to seasoned French oak where fermentation was completed.

Both parcels had lees stirred in barrel post fermentation and SO₂ was added to stop any malolactic fermentation occurring.

The wines were blended to tank in late May 2021 and was cold stabilised and cross-flow filtered prior to bottling in early June 2021.

Vegan-Friendly wine.

Tasting note:

Very bright aromatic profile this year of grapefruit, lemon rind and fresh green grape flavours. Lanolin and some salty preserved lemons for depth. A similar salty vein continues on the palate, very moreish, tightly structured and with a great chalky acidity.

Tasting notes written by Christian Canala at Vinify Wine Co



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