



ESK VALLEY, HAWKES BAY
LATE HARVEST
CHENIN BLANC 2012



VINEYARD DESCRIPTION

This wine is produced from grapes grown in the organically managed Soler Vineyard situated near Hastings. Its soils consist of volcanic ash and silt deposited over the river shingles of the Ngaruroro River. With its northerly aspect the site is ideally sited to produce high quality Chenin Blanc. In 2012 the fruit was left on the vine until late in the season when it had raisined and high sugars had accumulated. A tiny 1.1 tonne of fruit was hand harvested on the 10th of May at 34 brix.

WINEMAKING

The fruit was crushed and soaked overnight before being pressed and then gravity fed to a single 600 litre French oak demi muid barrel for fermentation. After a brief period of fermentation the ferment was stopped to retain a quantity of residual sugar to balance the natural acidity of the finished wine.

WINEMAKER'S COMMENT

This is a medium bodied white dessert wine with classic Chenin Blanc characters of honey, raisin, quince and green fruits with a mineral-like acidity. The palate is full, with residual sugar balancing the acidity. Although enjoyable as a young wine, the wine will develop further complexity with two to five years ageing. 350 litres only were produced. Available only from the Esk Valley Cellar Door or Esk Valley Online Shop.

FOOD MATCH

Ideal with pâté or foie gras or as an apéritif.

IDEAL DRINKING

Enjoy from 2013 until at least 2018.

TECHNICAL DETAILS

Region: Hawkes Bay
Variety: 100% Chenin Blanc
Volume: 375ml
Alcohol: 9.0%
pH: 3.69
Total acidity: 13.6g/L
Residual sugar: 143g/L
Barcode: 9414416102370

