

esk valley.

ESK VALLEY, HAWKES BAY LATE HARVEST CHENIN BLANC 2016



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 ideal for producing high quality Chenin Blanc. In 2016 the fruit was left on the vine until late in the season when it had raisined and high sugars had accumulated. Approximately 6 tonne of very ripe fruit was hand harvested on the 10th of May.

WINEMAKING

The fruit was crushed and soaked overnight before being slowly pressed and then gravity-fed to a mix of French oak barrels and tank for fermentation. After long slow fermentation, a portion was stopped to retain a quantity of residual sugar to balance the natural acidity found in the finished wine.

WINEMAKER'S COMMENT

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

FOOD MATCH

Ideal with pâté and fruit based desserts especially pear and apple, or as an apéritif.

IDEAL DRINKING

Enjoy from 2017 until at least 2020.

TECHNICAL DETAILS

Region: Hawkes Bay
Variety: 100% Chenin Blanc
Volume: 375ml
Alcohol: 13.0%
pH: 4.03
Total acidity: 12.08g/L
Residual sugar: 155g/L
Barcode: 9414416102370

