



2018
CHENIN BLANC

Stats

Grapes: 100% Chenin Blanc
Vineyard: A single site in Vine Vale
Vine Age: 94-years-old
Soil Type: Quartz rich sand over deep clay
Viticulture: Regenerative - Practicing Organic
Fermentation: Native - 100% destemmed
Skin Contact: 1 day
Aging: 8 months in seasoned 300L French oak hogshead
pH: 3.39
Total Acidity: 7.5 g/L
Total SO2: 24 ppm
Total Production: 65 cases

Reviews

The Wine Front | 94 points

Geyer Wine Co.

2020

CHENIN BLANC

Barossa Valley - Australia



NATURAL



ORGANIC



VEGAN

About

Chenin Blanc is probably not the first grape that comes to mind when thinking of the Barossa, however there is a long history here and certainly in the sandy eastern benches where it, along with Riesling and Sémillon, were the first white grapes planted. Dave had his eyes set on this tiny block of six rows amidst heaps of Shiraz in Vine Vale. The vines are nearly a century old and he farms the grapes organically without any systemic fungicides, pesticides or herbicides and encourages plant growth between the rows. Aside from hand pruning and desuckering, the vineyard is left to fend for itself as it is much wiser with 90+ years of experience!

2018 started off with a drier than usual winter and spring. Unfortunately the vines were exposed to harsh weather at flowering and crops were significantly lower than average. They had a few hot days during February but were handpicked in early Feb in prime condition prior to a hot spell. The bunches were destemmed and left on the skins for one day bringing a bit of structure, tannins and oxidative maceration. The grapes were then pressed and left to ferment naturally in an old French hogshead to roughly 2/3 full.

Tasting Note

"Lemon, brine, tonic water. Lovely perfume. Tangy and fresh, brittle and clean, saline as all get out to taste, long in flavour, refreshing. Lean and racy style, brilliant in its tension and tightness. Vibrant too. Delicious drinking!" – Mike Bennie