

# Absolution

Wilyabrup  
Chenin Blanc  
2015

## • THE WINE •

| Variety           | Tasting Notes  | Specifications  |
|-------------------|--|---|
| 100% Chenin Blanc | Aromas of cut hay, guava and fresh almonds lead to a slick entry of white pear and aniseed flavours. Bristling tannin and accompanying dried fruits and herbs culminate in a finish of crystalline acidity and creamy hints. | pH: 3.31<br>Total Acid: 6.5g/L<br>Alcohol: 12.8% by volume<br>Residual Sugar: 0.85g/L |

## • THE SEASON •

Winter 2014 exhibited moderate rainfall, however continued moisture into Spring and early Summer hampered flowering and berry growth respectively. Sporadic moisture events during mid to late summer hampered red ripening and led to longer hang-time and more developed flavours in Southern fruit. Quality was high overall, however low yields make this a vintage to be valued.

## • THE VINEYARD •

| Sub-Region | Vine Age  | Soil Type                     |
|------------|-----------|-------------------------------|
| Wilyabrup  | 30        | Sandy loam over granitic clay |
| Clone      | Rootstock | Trellis                       |
| ???        | None      | VSP                           |

## • WINEMAKING •

Hand-picked and de-stemmed to open-fermentor. Fermented on skin for 8 days and basket pressed straight to old barrels, where the wine finished primary fermentation. Malolactic fermentation was allowed to occur and was stopped based on taste. The wine was barrel aged for 10 months, during which the barrels underwent battonage every two weeks. The wine was then removed from barrel, clarified and bottled.

