

# Absolution

Wilyabrup  
Chenin Blanc  
2017

• 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: 3.16 Total Acid: 6.7g/L Alcohol: 12.8% by volume Residual Sugar: 0.84g/L

• THE SEASON •

A long wet winter in 2016 set up soils and vines perfectly for the oncoming growing season. Cool flowering conditions and late fruit-set ensured greater than usual crop levels and staggered ripening to an average of two to three weeks later than the long term average. A cool January and February led to fruit with fantastic levels of natural acid, immense aromatic expression and pristine fruit weight and character in whites. A warm to cool March and April set reds up for exceptional tannin density and quality, with fruit spectrums residing in the lighter to medium bodied range. A vintage of exceptional purity and poise.

• THE VINEYARD •

Sub-Region	Vine Age	Soil Type
Wilyabrup	32	Sandy loam over granitic clay
Clone	Rootstock	Trellis
???	None	VSP



• WINEMAKING •

Hand-picked and de-stemmed to open-fermentor. Fermented on skin for 9 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 7 months, during which the barrels underwent battonage every two weeks. The wine was then removed from barrel, clarified and bottled.