

  
*Absolution*

**Karridale**  
**Chenin Blanc**  
**2017**

• THE WINE •

Variety	Tasting Notes	Specifications
100% Chenin Blanc	Viscous stone fruit flavours on the entry, accompanied by hints of braised cashew, angelica and cinnamon. The palate is bone dry with a succulent yet tensile tannin core driving through to an apricot syrup finish.	pH: 3.32 Total Acid: 6.5g/L Alcohol: 12.5% by volume Residual Sugar: 0.78g/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 week 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 pois.

• THE VINEYARD •

Sub-Region	Vine Age	Soil Type
Karridale	24	Granite derived soils with laterite elements
Clone	Rootstock	Trellis
Unknown	None	Lyre

• 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.

