

# PEEL ESTATE

## WOOD MATURED CHENIN BLANC 2012

Peel Region – Western Australia



### **Wine Analysis:**

Alcohol: 13.5% vol  
Titrateable Acidity: 5.2 g/l  
pH: 3.21

**Owner:** Will Nairn

**Winemaker:** Mark Morton

### **Aroma:**

Some fragrant French oak is the first olfactory assault from this very complex Peel phenomenon. The overt richness in the fruit questions why more winemakers don't put WA Chenin in oak.

### **Palate:**

The palate is opulent: ripe, sun-drenched and complicated with the oak still fighting to dominate classic WA Chenin flavours. The fruit wins. Well-worked primary flavours become softly integrated into a honeyed compote of fruit. Classic stuff.

### **Winemaking:**

Hand-picked, gently destemmed, crushed then air-bag pressed before cold settling and 100% fermentation in stainless steel. The wine is then matured in a blend of new, two year, and 3 year old French oak puncheons (450L) for ten months.

This wine is bottled under screw cap to retain maximum freshness.

### **Food Suggestions:**

This is a fine food wine and would stand up well to roast pork or chicken.