

PEEL ESTATE

CHENIN BLANC 2016

Peel Region – Western Australia

Owner: Will Nairn

Winemaker: Mark Morton

Aroma:

Pale straw. A fresh tropical fruit nose, banana skins and pawpaw. It's sunny, fruity and a little pithy.

Palate:

The palate is soft, generous but not fat. The tropical fruit flavours are quite delicious, medium-sweet and balanced by an excellent fresh acidity. This is easy drinking at its best.

Winemaking:

Hand-picked, gently destemmed, crushed then air-bag pressed before cold settling and fermentation in stainless steel. The wine is then bottled straight after fermentation has finished to capture and hold the vibrant fruit. This wine is bottled under screw cap to retain maximum freshness.

Food Suggestions:

Pate, terrines or sweeter seafoods like crayfish, prawns and scallops, even crab dishes.



Wine Analysis:

Alcohol: 11.5% vol

Titrateable Acidity: 6.52 g/l

pH: 3.47