



# OAKOVER



## CLASSIC WHITE

### COLOUR

Pale straw

### TASTING NOTES

Delightful wafts of tropical, frosty fruit, fruit salad, papaya and pineapple combine with fresh lime characters on the nose. Its citrus palate is wonderfully crunchy with a tropical finish that lingers. Delightful notes of freshly cut, ripe pineapple linger on the palate.

### WINEMAKING

100% clarified free run juice was fermented in stainless steel tanks. Each variety was fermented separately and blended post-ferment before being rested on fine lees for 3 to 4 months. Parcels were blended separately before bottling.

### VINTAGE CONDITIONS

Mild conditions led to optimum fruit ripening conditions, in what was a perfect vintage.

### FOOD PAIRING

Western Australian fish and chips.

### QUICK NOTES

#### VINTAGE

2024

#### WINEMAKERS

Damian Hutton  
Marcello Fabretti

#### GROWING REGION

100% Swan Valley

#### GRAPE VARIETY

Chenin Blanc 48%  
Semillon 40%  
Chardonnay 6%  
Verdelho 6%

#### ALC % VOL

12.5 %

#### TITRATABLE ACIDITY

5.80

#### PH

3.19

#### OAK

Stainless Steel

#### CELLARING POTENTIAL

Drink now