

# Natural State

## CHURTON NATURAL STATE FIELD BLEND 2019

**Vintage** | 2019 **Winemakers** | Ben Weaver, Jack Weaver **Alcohol** | 14.06% **Residual sugar** | 6 g/l **pH** | 3.06 **TA** | 7.4 **Bottles produced** | 1266



**VINEYARD** | Our distinctive hillside vineyard above the Waihopai Valley was planted in 2000 with a European approach, close vine spacing and high density (approx. 5,000/ha). We manage the vineyard according to principles of biodynamics and organics. Our Natural State Field Blend is comprised of the three white varieties we grow at Churton; Viognier, Petit Manseng and Sauvignon Blanc. The Petit Manseng block is situated on a north western slope which provides the long growing days required for ripening this high sugar and acid variety. The Viognier and Sauvignon Blanc come from the same block that is also in a warmer part of our vineyard. We hand harvested the three varieties on the same day with the intention of combining plush Sauvignon blanc with 'on point' Viognier and slightly under ripe Petit Manseng. The 2019 vintage was one of our best growing seasons to date, an optimal year to trial our Natural State Field Blend.

**WINEMAKING** | Our Field Blend was harvested on a single day, 10 April, allowing us to co-ferment the three varieties and encourage integrated varietal characteristics. All grapes were destemmed into 0.5T bins and left to macerate on skins overnight. Berries were then pressed and transferred to puncheons for a slow cool ferment with the finished wine measuring 6g/L RS. This touch of sugar perfectly balances the naturally high acidity provided by the Petit Manseng component. After fermentation, our Field Blend was left on lees for three months before being carefully racked and naturally settled. This wine has had no fining or filtration and is vegan friendly.

**TASTING NOTE** | Our Natural State Field Blend is a wine for the present. It is vibrant and fresh, yet multi layered and textural. Our 2019 Field Blend is incredibly aromatic, exhibiting aromas of fresh spring blossom and ripe white stone fruits. On the palate this wine is ever evolving. It is rich and voluptuous to start, before seamlessly transitioning to a clean crisp finish. Excellent length, bright acidity.

