

CHAFFEY
BROS.
WINE CO.



93pts - Dave Brookes, Hallday Wine Companion

A funky field blend of co-fermented riesling, gewürztraminer and kerner from the Fechner vineyard. Light straw in the glass with heady aromas of citrus, peach skin and poached pear along with hints of Turkish delight, mineral salts, pressed wildflowers, clotted cream and almond paste. Über-slinky and textural on the palate with citrus and yellow plum fruits expanding then contracting with a tight flex of nervy acidity propelling long, perfumed and savoury on the exit."

DÜFTE PUNKT* RIESLING (34%) + GEWÜRZTRAMINER (34%) + KERNER (27%)
FECHNER VINEYARD | MOCULTA, NORTHERN EDEN VALLEY

DÜFTE PUNKT*

**THE AROMATIC POINT* | S 34° 28' 39" | E 139° 4' 11"
RIESLING + GEWÜRZTRAMINER + KERNER + PINOT GRIS
FECHNER VINEYARD | MOCULTA | EDEN VALLEY | 380m
EXTENDED SKIN CONTACT | CO-FERMENTED | UNFINED

WINEMAKERS: DANIEL CHAFFEY HARTWIG + HUON FECHNER + THEO ENGELA
VIGNERONS: MICHAEL FECHNER & GRAEME FECHNER

VINTAGE 2023 | 12.6% alc/vol | 5.1 TA | 3.4pH | 5.7g/1 RS
Suitable for vegans and vegetarians (and everyone else!)
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