
SCHWARZ WINE CO.

BAROSSA VALLEY

Chenin Blanc



Vintage: 2023

Varietal: Chenin Blanc

Alcohol: 13%

Region: Light Pass, Barossa Valley

Growers: Adrian Rohrlach

Food Pairing: Thai Beef Salad with Wombok, mint & macadamia salad.

Reviews & Awards: 92 Points - Silver

Light straw in the glass with aromas of green apple, poached pears and juicy citrus with hints of crème fraîche, crushed stone, marzipan and white flowers. There's a pleasing slinky, textural aspect on the palate, finishing clean with bright acidity providing plenty of velocity and verve.

23 Oct 2023 Dave Brookes – Halliday Wine Companion

Tasting notes:

Tinges of green in the glass, light and bright in appearance. Always has a cheesy element to its aromatics, this release more evocative of washed rind/Brie than the Cheddar of some previous releases, around Granny Smith apples and pears. Plenty of acid on the palate, almost Riesling-esque, but it's got a softness and approachability. Flavourwise, plenty of green apple, quince, pears, a dot of honey and a saline hint. A little flesh and creaminess to the mouthfeel, ultimately refreshing and bone dry on the finish.

*Felix of Felixir Wine Merchants

Jason's Notes:

Once picked from the vines, our fruit journeyed through a meticulous process. After a gentle crush, it macerated for 2.5 hours, soaking up all the goodness. Then, off to the press it went, yielding juice brimming with promise. Settling in a tank for a couple of days, the juice found its clarity before we whisked it away to another tank, where wild and indigenous yeast took the reins, initiating a natural fermentation dance. That's not all - halfway through this magical transformation, I decided to spice things up a bit, macerating a second batch for 3 days. This longer embrace with the skins infused the wine with an extra layer of richness and complexity, elevating its character to new heights. The Chenin Blanc found itself nestled in seasoned French oak barrels, adding depth and character as it finished its journey to becoming wine. Over the next 5 months, I kept a close eye on this creation, stirring the lees regularly and topping it up with care. This added layer upon layer of complexity and texture, turning the Chenin Blanc into a true Aussie gem. Finally, on September 22nd, 2023, the moment arrived to capture this liquid sunshine in bottles, ready to be shared and savoured.