

MARGARET RIVER



CHURCHVIEW
— MARGARET RIVER —

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LIMITED RELEASE CHENIN BLANC

COLOR:

Light straw

NOSE:

A fragrant, spring blossom bouquet with crisp pear and apple notes.

PALATE:

Elegant and pretty, with a flavorful and serious palate. Intense lemon and lime, with a core of crunchy green apple, pear, and subtle grapefruit. Lengthy, driven, and very refreshing, with integrated oak adding texture to the finish.

VINTAGE:

The 2020 vintage was warm and dry, and the grapes thrived! The fruit concentration and texture were a highlight.

WINEMAKING:

Obtaining Certified Organic Qualification in 2020, all estate fruit is grown under strict organic principles without the use of toxic chemicals.

The “free-run” juice was drained off from the tank and roughly settled before being transferred into a mixture of French oak puncheons. Using 25% new oak gives this wine some oak influence and complexity without taking away the focus from the fruit. Aged for nine months with regular lees stirring, building up complexity and interest to the palate.

VINTAGE: 2020

ALC: 12.0%

STANDARD DRINKS:

7.1

