



H A P P S

CHENIN BLANC

Background

Chenin is a generous and well behaved vine that still delivers when pruned very hard. We struggle to hold it back. Usually free of disease its only disadvantage is that the fruit is prone to sunburn and shrivel. It produces a simple elegant and appealing wine.

This is an off-dry style which makes it a perfect pairing with creamy seafood, summer salads, poached pears and spicy Asian dishes.

Don't be put off by the slightly sweet finish – it is superbly balanced with varietal aromas & flavours and a limey acidity.



Current Release: 2017 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS A long mild vintage that produced modest yields with good flavour intensity and natural acidity in white wines.

VINEYARD Three Hills Karridale
Hand pruned to rods
Hand picked

GRAPE VARIETY Chenin Blanc 100%

MATURATION Matured in stainless steel at cold temperatures to retain freshness.

WINE ANALYSIS

Alc/Vol:	13.3%
Acidity:	6.8 g/l
pH:	3.26
Residual Sugar:	9.8 g/l

Winemaker Mark Warren's comments

COLOUR Clear, pale, golden straw

NOSE Apples and pear greets the nose, followed by hints of lime, cumquat and sweet herbs. The fruit sweetness is wonderfully present and carries seamlessly through to the palate.

PALATE A fantastic wine for beach and BBQ's, it is fresh & fruity and the slight sweetness is well matched with crisp acidity. Nectarine, honeydew melon, pineapple and mango are underlined with a zesty lime flavour. The wine also displays some residual sugar which is well balanced by the lively finish and slightly elevated CO₂.

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