



# KNEE DEEP in Margaret River

## CHENIN BLANC VINEYARD ESTATE RANGE



### VINTAGE 2016

Aromas of peaches, guava and shaved almonds are accompanied by hints of jasmine flowers and zested limes. The palate is lean and elegant, with stone fruit and wild flower flavours leading to a fresh mineral finish. A dry style of Chenin Blanc superb with food.

### COMMENTS

Knee Deep Vineyard Estate Range of wines show consistency, reliability and outstanding value for single vineyard Margaret River wines.

### WINEMAKERS COMMENTS:

Harvested by machine in the cool of night. Fruit is cold crushed to Press, where the juice is immediately separated from the skins. Cold settled for 2-3 days, after which the clear juice and light solids are removed from the heavy solids. Fermented in stainless Steel. Ferment occurs at 12 deg C (cold ferment) in order to preserve freshness.

### VINTAGE CONDITIONS:

2015-2016 growing season experienced a warm dry spring with summer (January) rainfall. A relatively dry winter combined with a warmer growing season gave early vine balance leading to great fruit quality. Produced fragrant whites with succulent natural acidities and a content winemaker.

### SPECS:

Country of Origin:	Australia	Harvest Date:	01/03/2016
Region:	Margaret River, Western Australia	Baume at Harvest:	10.9 Be
Sub Region:	Wilyabrup	Bottling Date:	18/05/2016
Vineyard:	Knee Deep Vineyard	Alcohol:	12.5%
Variety:	Chenin Blanc 100%	TA:	6.05 g/L
Winemaker:	Bruce Dukes & Remi Guise	pH:	3.14
Allergens:	Contains Sulphites (220), Fish Products (Isinglass)	RS:	2.58 g/L
Standard Drink:	7.4 SD	Packaging:	750mL, packed 12/carton, 64 ctns/pallet
Release Date:	01/07/2016	Bottle:	G-1-044-RO1 FI PtdClaret
		Closure:	Stelvin +

### FOOD:

A great food wine. Enjoy as an aperitif and with seafoods, pork belly and Asian spices.

### AWARDS:

Nick Butler The Vindependent Lychees and guava - exotic fruit profile here. Some spice also, with bath salts. Very comfortable in its skin for a young wine. A slight slipperiness on the palate, with stone fruits on the mid palate driving into lime acidity. While still very young, the potential is obvious. Far more interesting than many Chenins in the market.