



Flametree
MARGARET RIVER

CHENIN BLANC 2014

2014 Vintage

2014 aromatic whites are the best for several years, cool nights and a classic long warm summer has resulted in wines with more acid structure and high note aromatics than we've seen in recent vintages. Good moisture in the soil from spring rain, warm days and relatively cool nights has meant that the 2014 whites are full flavoured, have little or no confectioned characters and have a lovely acid line.

Vineyards

This wine is a blend of two vineyards from the Wilyabrup and Wallcliffe subregions of Margaret River. The MRVE vineyard on Claus Road in Wilyabrup has an east west aspect, gravel loam soils and a deep clay pan. The vineyard is 25 years old and yields at around 8 tonnes per hectare. The Redgate vineyard in Wallcliffe runs north south and is planted on lovely gravel usually reserved for red varieties. The yields from the Redgate vineyard are around the 6 tonnes per hectare.

Winemaking

The older Wallcliffe portion was wild fermented in old French oak hogs. The wild fermented turbid juice [the result of whole fruit pressing] has given the wine a nice level of complexity and texture. The larger Wilyabrup portion was tank fermented using QA23 yeast. The 2014 Chenin spent 5 months in barrel and tank with regular lees stirring before being blended and bottled in late July.

Tasting Notes

This fruit driven Chenin Blanc has appeal from the day it was released. Although fruity, the palate has some lovely texture and savoury notes as a result of the wild ferment and lees work. The combination of the two subregions shows the fruit strength of Wilyabrup, together with the elegance and structure of Wallcliffe. Classic Margaret River fruit flavours and structure of pear, citrus, fruit salad, melon and some tropical notes are supported by subtle sweetness and refreshing acid.

Technical Specifications

Blend	100% Margaret River Chenin Blanc
Alcohol	13.3%
Acidity	6.4 g/L
pH	3.34

