



Flametree
MARGARET RIVER

CHENIN BLANC 2017

2017 Vintage

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Canopy management and fruit thinning were imperative to allow for even, persistent ripening.

Vineyards

The 2017 Flametree Chenin Blanc is a single vineyard wine from the Wilyabrup sub-region 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 produces moderate yields of Chenin Blanc .

Winemaking

A portion of the juice was fermented in tank whilst the remainder was wild fermented in old French oak puncheons. Wild fermented turbid juice [the result of whole fruit pressing] has given the wine a nice level of complexity and texture. The tank portion was fermented using the aromatic QA23 yeast. The 2017 Chenin spent five months in barrel and tank with regular lees stirring before being blended and bottled in late July. The wine is bone dry.

Tasting Notes

Although fruity, as one would expect from the Chenin Blanc grape, the palate has some lovely texture and savoury notes, the result of wild ferment and lees work. Classic Margaret River fruit flavours in the spectrum of pawpaw, melon, pear and tropical notes are supported by creamy lees nuttiness and refreshing acidity.

Technical Specifications

Blend	100% Margaret River Chenin Blanc
Alcohol	14%
Acidity	6.57 g/L
pH	3.37

