



*Flametree*  
MARGARET RIVER

## FLAMETREE WINES MARGARET RIVER CHENIN BLANC 2014

---



### **Grape Variety / Region**

100% Margaret River Chenin Blanc

### **Winemaking**

This is the first vintage of Chenin Blanc made and released at Flametree Wines and is a blend of two vineyards from the Wilyabrup and Wallcliffe subregions of Margaret River. 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.

**Alcohol:** 13.3%