

Sandbar Estate

2009 LATE HARVEST CHENIN BLANC - VICTORIA

Viticulture

The 2009 ripening season in Central Victoria was a long and dry period with little spring or summer rain. These warm and dry conditions provided ideal conditions for grape maturation with rich complex flavours developing as the sugar levels increased.

Chenin Blanc grapes in perfect condition were left to late in the season to ripen until golden in colour with high levels of natural sugar and intensely concentrated fruit flavours. Attentive viticultural techniques and ideal climatic conditions combined to produce perfect conditions for the production of a richly textured late harvest wine.

Oenology

Richly concentrated Chenin Blanc grapes were harvested late in the 2009 summer season in perfect condition. Gently crushed and pressed the dense juice was cold settled for 5 days before being inoculated with an aromatic yeast strain for cool fermentation. Fermentation was stopped by chilling the fermenting wine, which remained on yeast lees for four weeks to enhance texture and build further complexity before the wine was prepared for bottling.

The golden coloured wine displays intense rich tropical fruit aromas with perfumed floral overtones. The full round palate captures golden tropical fruit flavours balanced with a concentrated acid backbone and finishing with lingering sweet complex fruit.

Analysis

Alcohol:	10.5%
pH:	3.45
Total acid:	7.2 g/L Tartaric
Residual sugar:	165 g/L

Packaging

Bottle size:	750ml
Closure type:	Screw Cap
Bottle:	Punted Claret
EAN bottle barcode:	9342895000088
Carton size:	6 x 750ml Stand up
EAN carton barcode:	9342895000170

