



SEA LEVEL

*Home block*

CHENIN BLANC

2022



**VINEYARD**

Sea Level Vineyard

**LOCALITY**

Coastal Highway, Mariri,  
Nelson, New Zealand

**SPECIFICATIONS**

Alcohol: 13.0%  
Residual Sugar: 2.2 g/L  
pH: 3.42  
Titratable Acidity: 6.0 g/L

**VITICULTURE**

**Climate:**

Fine weather over the early and middle parts of the season results in good yield and healthy growth. Some rain over February, resulted in disease pressure and the need for careful canopy management to deliver clean fruit at harvest.

**Soils:**

Gravel-threaded Moutere clay

**Training:**

Standard vertical trellis

**Harvest Date:**

1th April, 2022

**WINEMAKING**

Great care was taken in the vineyard to ensure an even ripeness of the bunches. The grapes were select hand-picked and whole cluster pressed to minimise phenolics. The juice was transferred to old oak puncheons where it underwent spontaneous fermentation with a wild yeast strain from the vineyard. The wine was aged in these barrels

for 7 months, before a further 3 months in stainless steel.

**TASTING NOTES**

**Colour:**

Mid straw with a bright clarity.

**Nose:**

Quince, pineapple and golden apple fruit flavours, with hints of lanolin and oatmeal.

**Palate:**

A full-bodied wine with bright acidity and a savoury saline quality. The fruit flavours persist on the lengthy, fine finish.

**Cellaring:**

1-5 years

**Serve:**

Slightly chilled (12°C)

**Suggested Foods:**

White meat dishes such as poultry or freshly sautéed fish. Also try with creamy pasta dishes

Sam Small

5th April, 2024