



## 2022 DUNE ATHABASCA

Chenin Blanc from the sandy soils of Blewitt Springs.

Fruit is harvested and pressed to tank, from the juice stage we use 30% pressings and a higher level of lees in the ferment. We ferment wild in tank and allow to naturally settle once fermentation is complete. The wine is then racked off heavy lees and transferred to French hogsheads for 6 months maturation.

The resulting wine displays clean fruit characters with a softly textured mid-palate. We get aromas of preserved lemon, camomile, white nectarine and jasmine flower. The palate has a soft creamy texture on entry with a mellow but persistent acidity. Flavours of ripe lemons, ginger, mandarin and red apples.

**Comp: 100% Chenin Blanc**

**Region: Blewitt Springs sub-region, McLaren Vale**

**Alc: 12.3%**

**pH: 3.35**

**TA: 5.86 g/L**

### VINTAGE 2022

The 2022 vintage had healthy rainfall through the preceding winter and early spring. Whilst we were in La Niña conditions we had a relatively dry November and December with cooler temperatures. There was a resultant yield loss in several varieties due to poor fruit set, affecting quantity but not quality. We continued into the new year with cooler than average conditions with no extreme heat events allowing even ripening and delaying harvest until late February.

