



2024 DUNE TÉNÉRÉ

DUNE TÉNÉRÉ is about exploring different winemaking techniques to make a wine with texture, phenolics and flavour complexity. We use Chenin Blanc from a neighboring property in Blewitt Springs planted in 1950 and grown on sand.

Once the fruit is picked, it is destemmed and straight to an open fermenter to complete its fermentation on skins. Once the fermentation is complete we cover the ferment and leave it on skins for an extended period before pressing to barrel. We age TÉNÉRÉ in used French hogsheads for approximately 6 months before bottling. TÉNÉRÉ is bottled with no fining and no filtration, hence the wine will have a cloudy appearance.

Aromas of peach skin, preserved lemons, ginger and almond. The palate is defined by the waxy texture and fine chalky tannin which makes it a very interesting food wine. The palate has flavour of pears, lemon barley and mandarin with a saline and tonic like finish.

Comp: 100% Chenin Blanc

Region: Blewitt Springs sub-region, McLaren Vale

Alc: 12.1%

pH: 3.4

TA: 7.3 g/L

VINTAGE 2024

Vine growth started relatively early with cool but sunny and dry conditions, followed by a dramatic change from mid-November 2023 to mid-January 2024. Wind and rain dictated the summer period, all irrigation was stopped and canopy trimming and leaf plucking was required to ensure sufficient light onto fruit for ripening. In late January, the rain stopped and we had a prolonged dry and warm weather pattern including a mini-heatwave in March. With the wetter summer and bigger canopies, the whites are showing very bright acidity and pure fruit flavours.

