

2020 TE ARAI CHENIN BLANC



“Te Arai” roughly translates to “the place where you pause before going on toward the land of eternal sunshine.”

Appellation: Gisborne, New Zealand

Vineyard:

Te Arai Vineyard is located 5km (3 mi) from the sea and is dry farmed. Silt soils lend fragrance while the occasional incidence of botrytis, generated by the autumnal mists from the Te Arai stream, provide complex texture, body and a sense of sweetness.

Vintner Notes:

Over the years our determination to produce one of the world’s best wines from this variety is a seasonal challenge and a bottled fantasy. In 2020, we did four selections of hand harvested the grapes. On the crush pad, the stems are discarded as these grapes give up their juice very easily during the long slow press cycle. The juice is collected and allowed to settle for only a short time as we wish to keep the fine sediments, for it is here that all the nutrients lie that satisfy a well behaved fermentation. The fermentation and maturation take place in demi-muids (large 600L oak barrels) and stainless steel tanks. The wine matures in these vessels over time, and without the obtrusion of oak tannins, which would otherwise disrespect the subtle fruit aromas.

Composition: 100% Chenin Blanc

Harvest dates: 16 March 2020

Total acidity: 7.3 g/L

pH: 3.45

Residual Sugar: 8.0 g/L

Alcohol: 12.5%

Bottled: 22 July 2021

Tasting Note:

With aromas of mango, tropical fruit, lime and green apple there is a mouth watering acidity complimented with a softening sweetness.