

COUGHLAN  
ESTATE



## Coughlan Estate

### CHENIN BLANC 2022

Nestled amongst the glorious rolling hills of Donnybrook, is the hidden gem of Coughlan Estate - home to some of the oldest vines in the region. Coughlan Estate is a dry-grown vineyard with a very hands on approach. Focusing on traditional viticultural practices, everything is hand-picked at vintage, and the vines are carefully hand-pruned and tended throughout the year. The wines themselves are crafted by the ever-talented winemaker Remi Guise.

#### VINTAGE CONDITIONS

With good winter rain and generous Spring sunshine saw a great start to vintage. The season started considerably earlier than usual, due to the warm summer, with our vineyards considering vintage in the last weeks of January, up to 3 weeks earlier than normal. The Chenin Blanc was harvested mid February. Overall quality was pleasing.

#### WINEMAKING

Fruit is hand-picked in the cool hours of the morning, gently de-stemmed and crushed, followed by 24 hours of skin-contact before pressing. The pristine juice is extracted and cold-settled for 12 hours, before racking the cloudy juice to ferment. A cool fermentation at 12 degrees celsius in seasoned barriques ensures retention of aromatics and fruit clarity while building palate weight and intricacy. Gentle fortnightly battonage adds a depth of flavour and textural complexity.

#### TASTING NOTES

Yellow peach, shaved almond, wet slate and nougat greet on the nose. A generous palate of white pears, jasmine and green apples, boasting quenching acidity, minerality and pois. A textural and engaging finish laced with hints of lanolin, limes and dried thyme.

#### SPECIFICATIONS

Vintage: 2022

Winemaker: Remi Guise

Grape Variety: 100% Chenin Blanc

Bottled: September 2022

Growing Area: Donnybrook, Geographe, WA

Alc: 12.9 %

Cellar Potential: Suitable for extended cellaring

