



FORREST



CHENIN BLANC
2015



Region
Marlborough
Harvest Dates
7th April
Brix at Harvest
22
Analysis at Bottling
pH **3.2**
T.A. **7.50g/l**
Residual Sugar **15.80g/l**
Alcohol **12%**
Viticultural Practice
Plant Density:
2.8 x 1.5m
Trellis System:
**2 cane Vertically Shoot
Positioned Trellis**
Canopy Management:
Shoot Thinned x 1
Leaf Plucking x 2
Leaf Trimming x 2
Yield: 7.4-9.2 tonne/ha

WINEMAKER'S VINTAGE REPORT

Vintage 2015 will be remembered as a very low cropping year – 40% down on the record 2014, or 20% below the longer term average. The grape vines recovery, from the larger previous vintage, resulted in a naturally smaller crop. This was accentuated by a cooler flowering period, which reduced berry fertilisation, and a very hot dry year that limited vine vigour and berry size. For producers interested in quality over quantity, it was an ideal year. No need for expensive fruit thinning and less leaf plucking made for an easy growing season. Harvest was 7 – 10 days early, around 20th March, and was all wrapped up by the second week of April. Just as well as Easter, like 2014, again proved wet.

CHENIN BLANC PROFILE

One of the world's noble grape varieties, whose spiritual home is the Loire Valley, France. It is very vigorous in the vineyard and requires constant supervision to keep yields in check. For those with patience, the resulting wines have an abundance of aromatics, fresh acidity, great palate weight, longevity and are food friendly!

TASTING NOTES

Fresh aromas and flavours of ripe quince, pithy granny smith apples and lemon blossom balanced with a rich, full bodied palate and crisp, racy acidity.

John Forrest
Winemaker/Owner
forrest.co.nz