



FORREST



CHENIN BLANC
2013

WINEMAKER'S VINTAGE REPORT

Vintage 2013 reminded me very much of vintage 2011 – a mild temperate summer with regular small amounts of rain which resulted in healthy vines with active green leaves and to a slightly (5-7 days) earlier harvest. However, unlike 2011, crop levels were moderate, coming in exactly as estimated at 6-10 tonne/ha, depending on varietal. This was due to the relatively low per vine bunch numbers, which counter-balanced the higher berry number per bunch and individual berry size due to ideal growth conditions. So, overall a very good quality vintage, viticulturally straight forward, with ideal conditions, weather wise over the 3 week harvest period.

CHENIN BLANC PROFILE

One of the world's noble grape varietals whose spiritual home is the Loire Valley, France. It is very vigorous in the vineyard and it requires constant supervision to keep yields in check. Has great aromatics, fresh acidity, palate weight, longevity and is food friendly!

TASTING NOTES

Aromas of sage leaf, citrus, pithy granny smith apples, dry straw, lanoline and stonefruits. The palate is reminiscent of Rose's lime cordial, nashi pear and oaten biscuit with great length and balance.



Region
Marlborough/
Harvest Dates
10th April
Brix at Harvest
19
Analysis at Bottling
pH **3.34**
T.A. **7.72g/l**
Residual Sugar **9g/l**
Alcohol **11%**
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

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