



2021

C.B.D.B. 'Chenin Blanc Dynamic Blend'

Vineyard

A certified organic and biodynamic site at the northern end of the cape. For the previous few years the vineyard has been completely unkept and unpruned with no trellising. The vines sprawl everywhere where pigs, geese, guineafowl and cows roam free. The site faces north with a little creek running through the middle of the vineyard. Native flowers and plants grow under the rows with no herbicides or pesticides sprayed and no cultivation.

The vineyard is dynamic in every sense; biodynamic, characterized by constant change, full of attitude, energy and new ideas and may be a force that stimulates greater change within viticulture.

Winemaking

The fruit was hand picked and showed varied levels of ripeness through the vineyard and crop, chilled overnight and hand sorted prior to being lightly cold pressed as whole bunches, very gently over a few hours. The juice was left to naturally settle prior to a wild fermentation in french barriques. No malolactic fermentation and fortnightly lees stirring prior to being bottled with no fining and a light filtration.

Taste

Taut, textural, tense and almost nervy. This speaks of Geralton wax flower, lanolin, sea salt, green apples, passionfruit with a hint of coconut and vanilla, a sprinkle of grapefruit zest. Long, modern and exciting.

Winery

Variety: Chenin Blanc
Vessel: 225L Barrique
MLF: No, fortnightly battonage
Time: 10 months
Closure: Diam 10s / Wax
Fining: None (Vegan Friendly)
Sorting: Hand pick & bunch sorting
Alc: 13.5%

Vineyard

Soil: Gravelly loam
Elevation: 100m
Sub Region: Yallingup
Vine Age: 35 years
Vines: Wild, planted N-S
Sea: 2.5km away
Picks: Two, 10 days apart

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