



FLATROCK WHITE 2020

Cellarmaster	Rolanie Lotz
Variety	63% Chenin Blanc, 30% Chardonnay, 7% Grenache Blanc
Origin	Coastal Region, Wellington
Soil Type	Mostly decomposed granite
Yield	10-12 tons per hectare
Wine Analysis	Alc 13,5% TA 6,1 g/l pH 3,51 RS 3,7 g/l

VINIFICATION

Fermentation	100% fermented in stainless steel tanks. The wine was kept on lees with occasional stirring to enhance flavour development. The wine was blended just before bottling.
Barrel Maturation	No oak used.

DESCRIPTION

A field blend of the white varietals on the estate. A wonderful showcase of terroir. The fruit is wonderfully ripe and bursting with flavour but well restrained by refreshing acidity. The Grenache Blanc adds a lovely grippy texture to the broad mid-palate, and clever use of the lees gives the wine a creamy mouth feel. The fruit aromatics linger after the last sip.

TASTING NOTE

Ripe yellow lemon and peach aromas burst out of the glass at first sniff and linger on. The fruity aromatics make it a lovely wine to sip on. The palate has a wonderful combination of zesty ripe yellow lemons and juicy nectarine with a creamy broad mid-palate with a bit of grip as the wine goes down. The citrus fruit flavours remain on your palate long after the last sip.

FOOD PAIRING

This wine can be enjoyed with spicy Thai or Indian cuisine.

AGING POTENTIAL

1-3 years

