



2009 Chenin Blanc

Technical details:

Varietal:	100% Chenin Blanc
Alcohol:	13,5%
Total acidity:	6,0 g/l
pH:	3,5
Residual sugar:	5,0 g/l

Tasting notes:

The grapes for this wine come from a 25 year old bush vine block, about 10 km from Laibach. No irrigation is used and therefore we get a good concentration of fruit. The crop is naturally low, between 4 and 6 ton per hectare. We are aiming do produce a 100% varietal wine with no influence of wood at all. All the grapes are hand picked during the early hours of the day. In some years we might do no crushing and do everything whole bunch pressing. We are changing one thing every year to go back to old school winemaking. We therefore do not work that reductive anymore and we also do experiment with warmer and cloudier fermentations. We also leave the finished wine on its primary lees longer to get richer, fuller wine. Lovely tropical expressions, with hints of pineapple and white peach. Well defined and balanced palate with perfect balance between fruit and sweetness. Crisp, fresh and quaffable, but with enough complexity and structure to complement rich creamy dishes. Drink 1 – 5 years after the vintage.