

CRAVENS PLACE MCV WHITE 2011



WINEMAKING

The grapes for this blend were hand harvested as three individual batches. The Chardonnay portion was whole bunch pressed and settled overnight before being transferred to French barriques for fermentation. The wine was kept on lees until being blended to add a more creamy texture to the wine. The Marsanne and young Viognier (later grafts) blocks were whole bunch pressed together then allowed to settle overnight. The juice was inoculated and fermented in tank to preserve the vibrant fruitful flavours of the grapes. The Mature (original) Viognier grapes were picked, destemmed, crushed, and chilled before pressing. The portion of Mature Viognier juice which went into the MCV White was fermented in barrel on solids – that is we pressed the grapes and put the juice straight to barrel and inoculated with yeast without settling the solids out. This led to a fuller, richer, more flavourful wine. After ferment both the Marsanne and Viognier were racked off lees to keep the fruit flavours bright and vibrant.

The 2011 Cravens Place MCV White consists of Marsanne 34%, Chardonnay 14% and Viognier 52%.

TASTING NOTES

Colour: Brilliant light straw with slight green hue.
Nose: Creamy chardonnay nose, packed full of aromas of apricots, peach and orange rind.
Palate: The palate is fresh, vibrant with some creaminess from the chardonnay. Minerals, spice and stone fruit fill the palate. The wine has great length, and the flavors keep building.

VITICULTURE

The 2011 growing season was a challenging one to say the least! Brett and his team worked tirelessly in the vineyard to ensure that the grapes remained sound and without disease. The wet season put a lot of disease pressure on the vines and grapes, but with very careful monitoring and judicious spraying, the grapes were harvested clean, showing vibrant fruit flavours more reminiscent of a cooler climate.

WINE ANALYSIS

Alc/Vol: 12.5%
Acidity: 8.5 g L-1
pH: 3.15

CELLARING

This wine may be enjoyed now, or be cellared in the short-medium term.