

## Brookdale Chenin Blanc



**Description:** Minimal winemaking techniques allowed this stony terroir to shine through. The grapes were hand-picked at different stages to achieve optimal ripeness and balance. Partial malolactic conversion took place for added elegance and complexity. The wine was matured for 11 months in French oak barrels, with eight months lees ageing. The wine spent an additional six months in the bottle before release.

**Tasting notes:** Aromas of pear skin, honeycomb and golden citrus, just a hint of pastry cream and toast. The palate is rich, fleshy and generous, tempered by a stony acidity. Yellow apples, kumquat and peaches, with a long savoury finish.

**Allergens:** Contains sulfites.

**Dish Pairing:** Perfect with sushi, shellfish, creamy chicken dishes, pork, and soft cheeses.

**Talking Point:** The vineyards from this wine date back to 1985.