



FILLY 2019

100% Chenin blanc. Grapes are picked at optimal ripeness with generous acidity.

The Chenin blanc is whole bunch pressed followed by fermentation in French oak barrels with a combination of new, 1st fill, 2nd fill and 3rd fill 225L barrels. The wine is kept on its fermentation lees with the occasional batonnage for 9 months until bottling.

ALC 13%	RS 2.6g/L	VA 0.4g/L
PH 3.08	TA 6.91g/L	TSO ₂ 113g/L

Mounds of citrus, lemon zest and vanilla compliment an exotically wooded aroma. The palate shows loads of peaches and apricots, yellow plums with a crisp acidity holding the wine together.