

VINO VOLTA

methode ancestrale chenin 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Garth Cliff and Kristen McGann

Grape(s): Chenin Blanc

GI: Swan Valley, Western Australia

Site(s): Fishtail Vineyard

Vintage notes: 2022 had an average early season that headed into a prolonged warm spell from late December with several heat spikes - way more than usual. This made for an unpredictable harvest period where ripening was at times accelerated and at times delayed. Chenin Blanc is an isohydric variety that exhibits an ability to close its stomata and hence regulate evapotranspiration during excessive heat - combined with the old vines here, the results were of the best quality even in an erratic year.

Vineyard notes: From an old vine plot of sand and loam with a vine age of 35 years. Vine rows are east-west and vertically trained. East-west rows perform best in the Swan Valley climate. In the process of converting to organic practices.

Winemaking: Hand-picked on January 25. Whole-bunch pressed and then wild fermented with low turbidity juice. Fermentation finishes in bottle, using up the last of the grape-derived sugars and naturally gains some bubbles. This “methode ancestrale” traps in all the fresh fruit and ferment character and also means these wines have absolute minimum sulfur, with only yeast-derived sulfites being present.

Closure: Crown seal **ABV:** 12.5%

LEGEND tasting notes: This lightly sparkling pet-nat has an aromatic nose of white grapefruit pith, lemon sherbet, desert lime (a sweet-skinned native citrus), and white lilies. On the palate, the tart fruit and florals continue with a clean, linear, zesty line. A white rock minerality shines through too—a fun but complex, easy-drinking sparkler.

Label: Designed and created by Anitra Stene and Garth Cliff. The creatures dancing are a continuous ink brush drawing inspired by Qin Feng.

Production size: 255 dozen