

LUCK · ART · SCIENCE

L.A.S.



VINO

2015 CBDB

The concept of this wine was born at University when a South African lecturer held a tasting of the best wines from his country. Prior to that most Australian Chenin Blanc I had tasted was sweet nothingness. This stuff was barrel fermented beauty in a bottle. I was hooked. I came back to the winery and we had just employed a young South African winemaker who was keen to prove that the Saffas could actually make wine. Over the coming months we drank some amazing Chenin; both French and South African. Most of the wines we make at L.A.S. VINO come about from nights of drinking epic wines (and beer) (and gin) and dreaming of how we can make our own incarnations that could knock peoples' socks off. Wines that aren't common, are different in form or style but still taste incredible. After that particular night of drinking the concept of CBDB was born. The Chenin Blanc Dynamic Blend.

A full bodied Chenin Blanc barrel fermented, lees stirred and left in oak for 10 months. Theo the South African winemaker piped up during vintage that if we added a little bit of Viognier and Chardonnay we could get some crazy complexity going down. So we did it (75% Chenin Blanc 15% Viognier 10% Chardonnay). We hand picked all the fruit at the same time. Chilled it overnight to enhance finesse and aroma. Placed it on a sorting table and hand sorted the fruit.

The fruit was then cold pressed as whole bunches and the juice was left to settle and ferment naturally. Once fermentation began the wine was transferred to French oak. There were only 10 barrels made. Only one barrel underwent secondary (malolactic) fermentation in new French oak, with all the barrels hand stirred every 2 weeks to enhance creaminess, texture and vanilla/butterscotch characters. After 10 months on oak the wine was bottled into quality French glass. The wine is made to age for 5-10 years.

Tasting Notes:

The CBDB is clear pale straw in colour. It has an array of complex aromas including fresh pear, honeysuckle with a hint of citrus, honey, almond and melon. It is full bodied and almost creamy on the palate with hints of lemon, lime, honey and ginger bread. The finish lingers and it almost feels as though you have just eaten a toffee apple sprinkled with cinnamon.

Varieties: Chenin Blanc 75%, Viognier 15%, Chardonnay 10%
 Vineyard: Willyabrup, Margaret River
 Quantity: 199 dozen produced
 Closure: 50% Vinolock (Czech Crystal) 50% Procork
 Winemaker: Nicolas Peterkin

RRP: About \$55



✿ 1/3 LOTTERY WINNER ✕ 1/3 MATISSE ⚗ 1/3 MICRO BIOLOGY

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