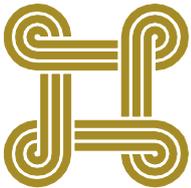




CHURCHVIEW
— MARGARET RIVER —



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2014 ST JOHNS BRUT

CULTIVATED.

After a drier than average winter the wines grew exceptionally well as the ground moisture level in early spring was perfect for growing. The weather during flowering and fruit set periods were very mild with no spring storms so fruit set was perfect. The site where the Chenin Blanc is planted is high on the hill and extremely gravelly, and after the dry winter the risk was that the wines became stressed. However, December provided some rain as well as a good amount in early January. This topped up soil moisture levels well. The fruit was harvested in early February, allowing for the so important acid levels required for a great sparkling base.

CRAFTED.

The flavour profile we are trying to achieve is somewhere between “granny smith” and the sweeter “pink ladies” apple, whilst maintaining the crunchy acidity. The fruit is gently crushed and only the cuvee is taken about 400 litres per tonne. As soon as the crush needs any mechanical assistance we stop, only using free run juice. The fermentation process is activated naturally with wild yeast preventing inoculation. Half of the wine is in French oak barrels and the other half is fermented in the tanks. There is plenty of solids in the wine including the lees, adding the all important texture to this wine. Although the majority of the wine is from the 2014 vintages under the guidelines we can blend a little reserve stock in the 2014 to give it our distinctive “house” style, a common practice in France. A little of the 2009, 2010, 2011, 2012 and 2013 was used for the 2014 vintage. Whilst this is a risky exercise, careful barrel management ensures the reserve wines develop slowly, giving multiple layers of flavour. After this simple and clean ferment, the wine is bottled for it’s secondary fermentation and after 48 months the wine is riddled and disgorged, ready for the market.

CHERISHED.

COLOUR Brilliant straw, light golden, brilliant bead of sparkling which maintains through the whole glass.

AROMA A very complex nose, green apples, spiced pear, short crust pastry, butter milk and fennel. The barrel ferment adds a smoky layer and lees adds a brioche note. The reserve wine adds minerality, an oyster shell like characteristic and butterscotch.

FLAVOUR A fully flavoured wine on may levels with intense mid palate flavours and a long clean finish. More fruity than the nose suggest with apples and pears, followed by spice and a yeasty line adding length and complexity.

ANALYSIS | Alc 11.7% | pH 3.12 | RS 6.0g

*Cultivated.
Crafted.
Cherished.*



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