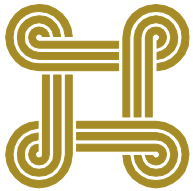




CHURCHVIEW  
— MARGARET RIVER —



S  
T  
J  
O  
H  
N  
S

## 2020 Zinfandel

### CULTIVATED.

Churchview pride themselves on being good stewards of the land and have hence gained their organic certification for the vineyard in 2020. This indicated that the grapes are all grown organically, without the use of toxic chemicals on the vines. This practice produces pure, quality fruit, and in principal, we believe it also produces pure, quality wine. Our 1 hectare block of Zinfandel was planted in 2005. This variety can be challenging to grow especially when we experience a wet summer. During the growing season it is carefully monitored and any fruit not deemed good enough is removed to ensure adequate ripeness. Once ripeness is at its optimum, it is hand picked early in the morning.

### CRAFTED.

Hand-picked and sorted fruit, the fruit spends 3 days cold soaking to enhance and extract the aroma and flavour compounds. Fermentation began in stainless steel vats with 10 days of contact on skins. Afterwards, the wine is pressed into a mixture of French and American oak barrels. After around 14 months of oak maturation, the wine was blended back into a stainless steel vat, filtered and bottled. Minimal intervention winemaking allows this powerful varietal to speak for itself.

### CHERISHED.

**COLOUR** Very deep crimson.

**AROMA** A very concentrated complex bouquet of black fruits (plums, black cherry, prunes). Underlying the powerful dark fruit bouquet are hints of liquorice, spice and vanilla oak scents which create an unforgettable mix of nasal experience.

**FLAVOUR** Bold rich and powerful mix of dark fruits fills the mouth. An intense wine full of black forest fruits and integrated oak. This wine has a long lingering finish with spicy undertones of dusty sweet vanilla oak.

**ANALYSIS** | Alc 16.3% | pH 3.53 | RS 1.4g/l | TA 6.22

*Cultivated.  
Crafted.  
Cherished.*



churchview.com.au