DOWIE DOOLE

2008 Tintookie Chenin Blanc

Grape Varieties
100% Chenin Blanc

Vineyard Region
McLaren Vale, South Australia

Vintage Conditions
The grapes are sourced solely from 70+ year-old vines on Drew Dowie and Lulu Lunn's Tintookie Vineyard, which is situated on very sandy soils at Blewitt Springs, located on the cooler slopes above McLaren Vale. The 2008 vintage was another quality harvest. Moderate winter rainfall in 2007 created adequate soil moisture and combined with calm weather conditions and warmer than average spring temperatures, fuelled rapid shoot growth. The wet spring produced good canopy structure while rainfall in late December and January topped up soil moisture and retained canopy health. The canopies and leaf cover helped white varieties handle the summer weather and avoided any heat stress. Cool and dry conditions during berry ripening were conducive to excellent varietal flavour, colour and phenolic development. Vintage started early in the first week of February and all our white varieties were picked before the heatwave in March, displaying strong varietal characters and crisp acidity.

Technical Information
The Tintookie Chenin is a style reminiscent of the great Chenin Blancs of the Loire Valley in France i.e. lower alcohol, natural acidity, low residual sugar, barrel ferment, lees and barrel aging followed by bottle maturation. Therefore our grapes for the Tintookie Chenin were barrel fermented and then matured for three months on lees in second use (Chardonnay) French oak barriques.

Analysis: Alc/Vol:11.5% TA: 8.52 g/L Free SO2: 37 Total SO2: 160 ppm pH: 3.09 Res. 1.9 g/L

Tasting Notes
Very pale straw in colour. Green apple, pear and some honeysuckle on the nose with emerging creaminess from barrel fermentation and three months lees maturation in second use (Chardonnay) French oak barriques.
The palate follows the nose and reveals white fruits, honeysuckle and emerging nuttiness which will become more pronounced with further bottle maturation. Excellent balance of flavours with bright, crisp acidity and a lingering finish.

Food Match
Lighter oriental dishes, seafood particularly crustaceans, soft cheeses.

Drink
Drink 6-8 years but will live for many years beyond that.

Viticulturist
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Winemaker
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