



Chenin Blanc 2017

Certified Organic
Carbon Neutral
Vegan Friendly



Winsome white | Tendrils held tender at dewy morn; whole bunch pressed, dressed with respect. A fling with French oak cause for butterscotch whispers while green apple bite lingers. Floral, finishing with bone dry wit.

Story

The Agonist range is the romantic anthology between organic farming and scientific enquiry.

Hailing from our inaugural vineyard, our chenin blanc was grown in silty loam over limestone gravel soils, reminiscent of those in the Loire Valley. After a wet growing season and floods throughout our estate, these gorgeous grapes were hand-picked during early April.

Matured in French oak barrels allowing for round acidity and a well-balanced length to the palate, this wine is remembered long after the last sip.

Grape Variety

Chenin Blanc 100%

Region

Langhorne Creek 100%
Single Vineyard

Colour

Pale Gold

Nose

Pear, honey, apricot, and quince with vanilla and white pepper spice.

Palate

Stone fruit expressions; rich with honey and light, toasty vanillin characters. Some gentle almond and cashew notes balanced with soft acid.

Profile

Fruitiness	○	○	●	○	○
Body	○	○	○	●	○
Acidity	○	○	●	○	○
Tannins	●	○	○	○	○
Oak	○	○	●	○	○

Overview

Pear, stone fruit, rich honey, and toasty vanilla. Time in French oak for complex, round, soft acids and well-balanced length.

Peak Drinking

Drink now or
Cellar for up to 15 years

Food Pairing

Black bean, avocado and mango tacos
or
Prawn, scallop and mango salsa salad

For more information
please scan the QR code.

