

Benwarin



HUNTER VALLEY

2004 Chambourcin

Variety: 100% Chambourcin

Region: Hunter Valley

The Grapes

Estate grown on the Benwarin vineyard at Mistletoe Lane, Pokolbin. The yield was kept low by hand pruning, shoot, and bunch thinning. 2004 was a slightly difficult vintage with very hot weather in January followed by rain in February and March. The Chambourcin didn't seem to mind, though, and still produced a crop high in sugar, with ripe flavours and deep colour.

Winemaking

The fruit was crushed, then chilled and cold soaked for 24 hours. It was fermented on the skins in open vat fermenters at 18 - 25°C for 7 days with the juice being pumped over the skins every 6 hours. It was matured in a mix of new and used French and American oak barrels for 12 months before blending, fining, and bottling.

Closure: Stelvin screw cap.

Alcohol

13.7%

Colour

Red with purple hues.

Nose

Lifted spice and blackberry flavours integrated well with vanilla oak.

Palate

A generous balanced palate with a soft finish.



Benwarin Wines

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