

LUCK · ART · SCIENCE

L.A.S.



VINO

## 2016 CBDB (Chenin Blanc Dynamic Blend)

The concept of this wine was born at University when a South African lecturer held a tasting of the best wines from his country. Prior to that most Australian Chenin Blanc I had tasted was sweet nothingness. This stuff was barrel fermented beauty in a bottle. I was hooked. I came back to the winery and we had just employed a young South African winemaker who was keen to prove himself. Over the coming months we drank some amazing Chenin; both French and South African. Most of the wines we make at L.A.S. VINO come about from nights of drinking epic wines (and beer) (and gin) and dreaming of how we can make our own incarnations that could knock peoples' socks off. Wines that aren't common, are different in form or style but still taste incredible. After that particular night of drinking the concept of CBDB was born. The Chenin Blanc Dynamic Blend.

The fruit was hand picked in the early hours of the morning from a low yielding, thirty year old vines grown on gravelly loam soils in the heart of Willyabrup, Margaret River. Hand sorted and cold pressed as whole bunches the juice was left to naturally settle and then wild ferment. Once natural co-fermentation of the Chenin and Viognier began the wine was transferred to a combination of granite like vessels (Clayver) 30% old older French Oak 70%. The wine received a partial malo to increase complexity and then rested for 11 months with monthly lees stirring.

The wine was bottled unfiltered. Nothing was added to this wine except a little sulphur to preserve and a little bit of natural clay to clear the wine.

## Tasting Notes:

The CBDB is clear pale straw in colour. It has an array of complex aromas including fresh pear, honeysuckle with a hint of citrus, honey, almond and melon. It is full bodied and almost creamy on the palate with hints of lemon, lime, honey and ginger bread. The finish lingers and it almost feels as though you have just eaten a toffee apple sprinkled with cinnamon.

Varieties: Chenin Blanc 96%, Viognier 4%,  
Vineyard: Willyabrup, Margaret River  
Quantity: 193 dozen produced  
Closure: Cork  
Winemaker: Nicolas Peterkin

RRP: About \$50



✿ 1/3 LOTTERY WINNER ✕ 1/3 MATISSE ⚗ 1/3 MICRO BIOLOGY

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