Henskens Rankin 2014 'Triple Wild Blanc de Blanc'

Winemaker: Frieda Henskens

Grape(s): 100% Chardonnay

GI: Tasmania

Site(s): Single vineyard (Stringybark, north Tasmania)

Vintage notes: Overall a warmer than average year with even bud-burst. However some spring frosts and, in the north of the state, squally, wet and windy conditions around flowering and fruit set dramatically reduced yields.

Vineyard notes: This chardonnay came from a single vineyard in Stringybark in north Tasmania. Established in 1994, this 2 ha, E-NE facing vineyard is nestled in the West Tamar foothills near the small township of Winkleigh. It has duplex acid soils, sandy loam topsoils over clay formed from brown chromosols.

Winemaking: Envisaged as a pure expression of the vineyard, the fermentations are completely spontaneous. The primary ferment is conducted in oak barrels by the yeast living on the grape skins. These indigenous yeasts then perform the second ferment (tirage) in the bottle and malolactic fermentation (MLF) also proceeds naturally within the bottle. Four years on lees (disgorged December 2018), 2 g/L dosage, TA 6.87 g/L, pH 3.41. Vegan-friendly.

Closure: DIAM

ABV: 12.1%

LEGEND tasting notes: Vinous, complex, intense nose with notes of orange blossom, brined Kakadu (a native green plum), acacia, nougat and dried myrtle. Without an inoculated second fermentation, the pressure of effervescence is softer, creating a creamier more vinous wine, balanced by persistent acidity. Remarkably fresh, even ethereal, on the palate, flavors of bread, baked apple, hay, and toasted bunya bunya (a native pine) give way to a lingering savory finish.

Label design: The colors reflect the hues of the Tasmania landscape, especially at dawn and dusk. The logo is based on Frieda and David's stylized joint initials. The triangular, interwoven design of the Triple Wild badge emphasizes the distinctive, integrated nature of the winemaking.

Production size: 200 bottles, individually numbered