



LIFESTYLE CHENIN BLANC



WINE SPECIFICATION

Vintage | 2025

Grape variety | 100% Chenin Blanc

Oak maturation | None

Typical analysis | 12.6% Alc/Vol

Release date | June 2025

TASTING NOTES

Colour | Pale straw-green.

Aroma

Rich with an underlying fruit punch of pear, gooseberry and quince, along with fresh lime and fennel. There are hints of lanolin and flint with subtle creamy lees.

Palate

Rich and full with a soft creamy texture and fine acidity. The palate is loaded with honeysuckle, pear, lime, fennel and quince. A fresh and fruit driven Chenin Blanc that has great drinkability.

Food matches

Sushi, grilled chicken, seafood, roast pork and goats cheese.

Peak drinking | Drink now.

WINEMAKERS COMMENTS

Viticulture

Fruit is sourced from neighbouring properties in the northern Yallingup sub-region of Margaret River. Direct input from Forester's viticulturist ensures well balanced canopies and crops are grown for the ripe style desired. The 2025 vintage was a mild year for white grapes in Margaret River, allowing plenty of time during January and February to ripen the fruit to our specification.

Winemaking

Modern white winemaking techniques are employed in the production of the Lifestyle Chenin Blanc, with temperature control considered critical from the moment the fruit reaches the winery. The fruit is destemmed and crushed, then must chilled and pressed off skins in a very short space of time. The clarified juice is then racked to a fermentation tank where a selected yeast strain is added. All tanks are stirred on lees during their maturation period for 3 months before blending and bottling.

Storage/Bottling

Bottled under screwcap into a Burgundy bottle.