



ESSENS

100% Chardonnay

The name Essens comes from the Spanish word 'Esencia'. Essens is always our first wine to be bottled from every vintage, so it is the first 'Essence' of our winery to hit the market each year.

VINIFICATION: Careful manual harvest is followed by cold storage at 4°C for 24 hours. After a second selection process there is a further 24 hours maceration at 8°C prior to initial fermentation. A fortnight's cold fermentation at 12-13°C in 500 L open French oak barrels is followed by a further 60 days in closed barrels, doing weekly *battonage* to enhance the complexity of the wine.

TASTING NOTES: Pale yellow in colour with green tones. Elegant on the nose with both citrus and white flower aromas and fennel hints. Fresh acidity and good structure make this a extremely drinkable white wine with a smooth woody finish.

