

VIN  
NAT

# BREAK FREE



## 2023 Break Free Petite Blancs

pH: 3.36  
TA: 4.92g/L  
ALC: 11.7%  
RS: 0.81g/L

**Vineyard:** Swan Valley Chenin Blanc (57%) and Frankland River Gewürztraminer (43% juice/solids)

**Winemaking:** Bright and clean Chenin Blanc is harvested, cold pressed (free run juice) and settled in steel for wild yeast fermentation, where Gewürztraminer juice and solids (lees) are tipped into the ferment. The cloudy juice is temperature controlled to preserve gentle, wild aromatics and with around 0.4g/L RS remaining, the ferment is stopped and cold stabilized. No lees stirring or malolactic fermentation, the wine is immediately bottled with no fining or filtration. Vegan. Minimal sulphites.

**Tasting Notes:** With a back-bone provided by Swan Valley single vineyard Chenin Blanc and added Frankland River Gewürztraminer makes the for the third vintage of Petite Blancs!

This dry white has all the gentle aromatics, botanicals, and florals reminiscent of Alsace and texture of Loire Valley - a unique "crossover" - kindly provided by the wild yeast fermentation, controlled by cold pressing and stainless-steel tanks.

Kaffir lime, citrus and almond blossom and of course, lychee, lemongrass and ginger notes abound; Petite Blancs arouses the senses and beckons you to take the Silk Road and explore the cuisines that connect east Asia, Southeast Asia, south Asia, Persia, the Arabian Peninsula, east Africa and to southern Europe - a literal plethora of spices, produce, ingredients and cookery await you to match with our 'all day white wine'!

Like all Break Free wines, there is no filtration or fining and minimal sulphur on bottling to keep the wine fresh and lively. Pair with ambitious long lunches, with no shortage of inspired, creative dishes and of course, fine friends... Vegan friendly

**Winemaker:** Andrew Vesey, contract/consultant.