

COUGHLAN ESTATE



Coughlan Estate

FIELD BLEND 2022

Nestled amongst the glorious rolling hills of Donnybrook, is the hidden gem of Coughlan Estate - home to some of the oldest vines in the region. Coughlan Estate is a dry-grown vineyard with a very hands on approach. Focussing on traditional viticultural practices, everything is hand - picked at vintage, and the vines are carefully hand-pruned and tended throughout the year. The wines themselves are crafted by the ever-talented Bruce Dukes & Remi Guise.

VINTAGE CONDITIONS

With good winter rain and generous Spring sunshine saw a great start to vintage. The season started considerably earlier than usual, due to the warm summer, with our vineyards considering vintage in the last weeks of January, up to 3 weeks earlier than normal. The quality of the Semillon was very pleasing.

WINEMAKING

Each parcel of fruit is hand-picked in the cool hours of the morning, separately destemmed, crushed and pressed. The pristine juices are extracted and cold-settled for 12 hours, before racking to ferment in old French Oak Barriques. Gentle fortnightly battonage (stirring) is followed by blending, light fining and filtration before bottling.

TASTING NOTES

Lemon grass, rock melon, nectarines and lychee greet on the nose, slowly opening to reveal subtle eastern spices, slate and bread dough. A vibrant and textural palate, layered with green plums, violets, untoasted cashews and creamy French Oak, culminating in a puckering finish of green apples, pumice and sea-spray.

SPECIFICATIONS

Vintage: 2022
Winemaker: Remi Guise
Grape Variety: 58% Riesling, 27% Chardonnay, 15% Muscat
Bottled: July 2022
Growing Area: 100% Geographe, WA
Alc: 12.6 %
TA: 6.7 g/l
pH: 2.95
Cellar Potential: Ideal consumption whilst young - til 5 years

