

MMAD

VINEYARD

BLEWITT SPRINGS



2024 CHENIN BLANC

THE WINE

A cool, wet winter followed by a mild growing season was perfect for ripening Chenin Blanc with great flavour intensity. After hand-harvesting, a combination of crushed and whole bunch pressed fruit was fermented in both concrete and large format oak before maturing in old French puncheons. The resulting wine has lovely cool season aromatics, with notes of white jasmine and grapefruit, complemented with energy and extract on the palate.

Serving Temperature - 10 – 12°C

Cellaring Potential - Has the concentration and structure to develop fine tertiary characters in bottle over the next 15 years.

ABV - 12.5% pH - 3.38. TA - 5.3

THE VINEYARD

Located in the dress circle of Blewitt Springs, MMAD Vineyard has Grenache that was first planted in 1939, as well as Shiraz and Chenin Blanc, the oldest of which were planted in 1941 and 1964 respectively. The vineyard has the fine Maslin sands found in Blewitt Springs, and is exposed to the fresh sea breezes from the south-west. Below the sand is a layer of ironstone pebbles, and this combination of sand, ironstone, and cooling winds gives both perfume and structure to the wines.

THE STORY

The old vines of Blewitt Springs are a precious resource, and an important part of Australia's viticultural history. In early 2021, MMAD Vineyard was purchased by a quartet made up of winemakers Martin Shaw and Adam Wadewitz, and Masters of Wine Michael Hill-Smith and David LeMire. MMAD takes its name from their first initials. The MMAD wines aim to reflect the unique terroir of Blewitt Springs and the rare old vines that thrive there.

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