

Fumé Blanc 2019



GROWING SEASON

The growing season was back to the mean after 2018's unprecedented heat. Numerous cold snaps during harvest meant there was a need for diligent frost fighting at day break.

VINEYARD

Sauvignon Blanc for our Fumé is planted within the gravelly Lochar soils of the lower terrace. These unforgiving soils grow vines that produce lower yields and smaller berries than the Sauvignon Blanc grown on the upper terrace.

WINEMAKING

Hand-harvested and whole bunch pressed the juice settled in tank for 24 hours before being transferred to French oak vessels. (30% new) The ferments were completed using the natural yeast present and the wines went through partial malolactic fermentation in spring. The wine was allowed to mature in oak with very little disturbance before bottling in spring 2020.

TASTING NOTES

This barrel fermented sauvignon blanc exhibits all the fascinating characteristics of wild fermentation with our vineyard specific indigenous yeasts.

Ripe apricot, nectarine and pineapple lead to a rich, creamy and yet supple texture with manuka smoke, guava and a flinty, toasty complexity.

HARVEST COMPOSITION

Brix 24.2 - 24.3
pH 3.1 - 3.3
Titratable Acidity 6.5 - 6.6 g/L

WINE COMPOSITION

Residual Sugar 4.6 g/L
Titratable Acidity 6.1 g/L
Alcohol 13.9%

Vine Age

14- 20 years (planted 1999-2005)

Clone

MS UCD 1