



2012 FUMÉ BLANC
STONEY CROSSING VINEYARD
PEMBERTON



THE VINTAGE & WINEMAKING

This wine is a sophisticated expression of sauvignon blanc made in the traditional Bordeaux style of the Pessac-Léognan / Graves sub-regions. The fruit is from the Stoney Crossing vineyard in Pemberton, planted in 1998. It has a north facing aspect and karri loam soils. The fruit was picked at night on 5th March 2012. Approximately 10% was fermented in new oak with the remainder equally divided and fermented in one year old and two year old French oak barriques for four months to give it the trademark spice, texture and softness of a Fumé Blanc.

Fumé Blanc was a name first used in the late nineteen sixties in Napa Valley, California, by vintner Robert Mondavi to denote a style of sauvignon blanc which had received oak treatment. The name is now widely used for oaked sauvignon blanc dominant wines.

THE WINE

The wine has complex aromas that hint at spice, straw, snow pea and subtle grassiness. The mouth feel is elegant and textural due to the partial oak treatment which softens the palate and adds a refined complexity. This wine shows its best with food and is well suited to complement oven-roasted chicken and vegetables style dishes.

This wine won a Trophy and Gold Medal at the 2013 Timber Towns Wine Show. It also received a Gold medal at the 2012 WA Boutique Wine Show.

TECHNICAL SPECIFICATIONS

Picking date: 5th March 2012 Alc: 13.5% pH: 3.25 TA: 6.64g/L rs: 1.0g/L

‘semper superne nitens’