



2011 FUMÉ BLANC  
GLENARTY VINEYARD  
MARGARET RIVER



### THE VINTAGE & WINEMAKING

This wine is a sophisticated expression of the classic Western Australian blend made in the traditional Bordeaux style of the Pessac-Léognan / Graves sub-regions. The fruit is from the Glenarty Road vineyard in the southern Karridale sub-region of Margaret River. The vineyard is north facing with sandy loam soils. Both varietal parcels were picked on 5<sup>th</sup> March. A third of the wine was matured in one year old oak for four months to give it the trademark spice, texture and softness of a Fumé Blanc. The final varietal blend is 60% sauvignon blanc and 40% semillon.

### THE WINE

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 seen oak treatment. The name is now widely used for oaked Sauvignon Blanc dominant wines. Singlefile uses Fumé Blanc on the label to distinguish the wine from its unoaked Semillon Sauvignon Blanc 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.

### TECHNICAL SPECIFICATIONS

Picking date: 5<sup>th</sup> March 2011    Alc: 12.7%    pH: 3.18    TA: 7.8g/L    rs: 0g/L

*'semper superne nitens'*