



2013 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 7th March 2013. It was crushed, settled and started fermentation in tank to 8 Be to ensure the fruit purity was maintained. At that point approximately 30% was transferred to new French oak barriques, 30% fermented to one year old oak and the remaining 40% fermented in stainless steel tank for five months. This is done to balance fruit purity with the trademark spice, texture and softness of a barrel fermented sauvignon 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.

TECHNICAL SPECIFICATIONS

Alc: 13.5%

pH: 3.24

TA: 6.3g/L

rs: 0.1g/L

'semper superne nitens'