

Fumé Blanc 2016

AMISFIELD



GROWING SEASON

The weather leading up to harvest was one of the driest in years and the unstable weather during harvest was not ideal. We experienced frosts and intermittent rain events followed by warm damp conditions. It was a slow ripening season for our Sauvignon Blanc reserved for Fumé so we harvested at slightly lower Brix.

VINEYARD

We have 3 ha of Sauvignon Blanc planted within the gravelly Lochar soils of block 2 and 1. These unforgiving soils grow vines that produce lower yields and smaller berries than the Sauvignon Blanc grown on our top terrace.

WINEMAKING

Hand-harvested grapes were whole bunch pressed oxidatively and the juice allowed to settle cool in tank for 24 hours before transferring to various sized French oak vessels, 30% new. The ferments were conducted using the natural yeast present and the wines went through partial malo-lactic fermentation

in spring. The wine was allowed to mature in oak with very little disturbance before bottling in spring 2017.

TASTING NOTES

Fresh tropical aromas with a distinct Central Otago hint of elderflower. The palate is dynamic with ripe gooseberry, a hint of oak flint and finishing with a lively sweet acidity.

HARVEST COMPOSITION

Brix 22.7-22.8
pH 3.09-3.11g/L
Titrateable Acidity 9.8g/L

Wine Composition

Residual Sugar 1.92g/L
Titrateable Acidity 7.5g/L
Alcohol 13.0%

Vine Age

11 - 17 years (planted 1999-2005)

Clone

MS UCD 1

CENTRAL OTAGO