



ROCKBURN FUMÉ BLANC 2024

Barrel Fermented Sauvignon Blanc

Rockburn Fumé Blanc is a handpicked selection of barrels that most eloquently express the character of site and season—each one standing apart from its cradle-mates.

Made from 100% Sauvignon Blanc off Rockburn's Parkburn Vineyard, this wine is crafted in pursuit of minerality and texture—an expression far removed from the familiar style associated with New Zealand Sauvignon Blanc.

Set aside your preconceptions. This wine will open your eyes.

BOUQUET

Expect complex layers of petrichor, river stones, white peach, and yuzu zest.

PALATE

The bouquet carries through to the palate and fills the mouth with rich toasted meringue elements and focused acidity.

FOOD

A great match for all your favorite white meat dishes. This wine is drinking very well now and will maintain this character over a decade or so.

TECHNICAL

Alcohol:	13.3%
Titrateable Acidity:	9.0g/L
Residual Sugar:	1.0g/L
pH level:	3.10



ROCKBURN

CENTRAL OTAGO

VITICULTURE

Grape Variety:	100% Sauvignon Blanc
Training & Trellis:	Vertical Shoot Position (VSP)
Soils:	40cm loam over alluvial gravels
Vineyard Location:	Parkburn Vineyard (Slopes)
Viticulturist Comment:	Very clean fruit, big bunches
Vintage Comment:	Defined by bright acidity, excellent concentration, clean fruit, and healthy ferments, the wines of 2024 will be forthright and direct in the story they have to tell.
Harvest Date:	21 st March 2025

WINEMAKING

Winemaker:	Malcolm Rees-Francis
Fermentation:	Juice from our Parkburn Sauvignon Blanc is pressed to French oak barrels; no sulphur is added; wild ferments and Malolactic Fermentation are allowed to carry on.

PACKAGING & PRODUCTION

Pack Size	6x750ml
Closure:	Screw Cap
Bottle Barcode	9421902445408
Case Barcode	09421902445767
Total Production	600 x 6 Packs