



Fumé Sauvignon Blanc 2023

Growing Season

A gentle winter and spring allowed ideal conditions for strong budburst and blossoming until December. Low frost and wind contributed to robust vine health, yielding a remarkably lush canopy. Extreme heat and low rainfall between December & February meant the vines struggled with water stress but grape ripening still tracked well. We anticipated an early harvest, however, temperatures moderated, and a cold March realigned us with historical norms. Harvest was marked with intermittent weather events, slowing us down, but allowing the team the opportunity to be more attentive to their picking of impeccably clean, high-quality fruit across the estate.

Vineyard

Sauvignon Blanc for our Fumé is planted within the gravelly Lochar soils of the lower terrace. These unforgiving soils grow vines that produce lower yields and smaller berries than the Sauvignon Blanc grown on the upper terrace.

Winemaking

Hand-harvested and whole bunch pressed, the juice settled in tank for 24 hours before being transferred to French oak barrels (20% new). The ferments were completed using the natural yeast present and the wines went through partial malolactic fermentation in spring. The wine was allowed to mature in oak for 16 months with very little disturbance before bottling.

Tasting Notes

The wine opens with aromas of citrus fruit and a layer of subtle flint. The palate has elements of lemon curd and stonefruit with delicate notes of spicy oak and white flowers. Barrel fermentation and aging lend the wine richness and complexity, imparting a full-bodied texture. The wine is supported by vibrant natural acidity which drives the wine's precision, creating a harmonious balance between power and elegance.

Harvest Composition

Brix 23.10 - 23.40
pH 3.04 - 3.10
Titratable Acidity 9.10 - 9.30 g/L

Wine Composition

Residual Sugar 2.85 g/L
Titratable Acidity 8.30 g/L
Alcohol 13.80%

Vine Age
18 - 24 years (planted 1999-2005)

Clone
MS UCD 1

BioGro 5591
SWNZ Winery ID 1301

