

Fumé Blanc 2017

AMISFIELD



GROWING SEASON

An unsettled growing season with rain during December flowering and blasts of wintery conditions through January and February. The cool season continued during picking which assisted in slowing sugar ripening and allowed for harvest based on optimal flavour and acid balance. Smaller than usual bunches and berries produced great flavour concentration, with moderate alcohol and balanced acidity.

VINEYARD

Sauvignon Blanc for our Fumé is planted within the gravelly Lochar soils. The 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 oxidatively, with the juice settled in tank for 24 hours before being transferred to various sized French oak vessels, 30% 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 with very little disturbance before bottling in spring 2018.

TASTING NOTES

Aromas of melon, guava and papaya lead to a mineral focused Sauvignon Blanc palate with driven acidity and a flinty, toasty complexity.

HARVEST COMPOSITION

Brix 22.5 - 22.9
pH 3.02 - 3.30
Titrateable Acidity 8.1 - 9.3 g/L

WINE COMPOSITION

Residual Sugar 4.4 g/L
Titrateable Acidity 7.5 g/L
Alcohol 13%

Vine Age
12- 18 years (planted 1999-2005)

Clone
MS UCD 1

CENTRAL OTAGO