



Brix at Harvest 21.5 average

Analysis at bottling		Viticultural Practise	
pH	3.3	Planting Density	2.5 × 1.5m rows
T.A.	5.8 g/l	Trellis system	2 Cane VSP
RS	2.4 g/l	Yield	7.4 tonne/ha
Alcohol	13%		



Fumé Blanc — 2025

Native country of origin (wine variety): City of Bordeaux, France

Native country of origin (wine style): USA

Plantings worldwide: 130,000 acres
- France, Australia, South America, South Africa, Canada, the USA, New Zealand and many more.

Fumé Blanc was originally created by the famous Napa Valley winemaker, Robert Mondavi. In an attempt to avoid the negative image of the then, sweet, boring style of Napa Sauvignon Blanc, he invented a new name for the variety. Fumé – Referring to smoke-like vapour or substance. Blanc – French for white and enshrined in the name of Pouilly-Fumé of the Loire Valley.

While not legally required to be an oaked wine, the term has become synonymous with Sauvignon Blanc wines fermented and aged in oak around the world. The aim is a crisp, fruity white wine with a Chardonnay-like texture and creamy mouthfeel reminiscent of the elegant and revered wines of Pouilly Fumé.

Vineyard Sites

Sourced from the oldest vines on our ancient Wairau riverbed, this Fumé Blanc draws its character from a handful of our most expressive blocks. Each site has its own quirks, but they all share the same unmistakable DNA — gravel-rich, free-draining soils across the Wairau Plains that naturally rein in vigour. It's this classic Marlborough backbone that delivers smaller berries, lower yields and the depth and balance we chase for our Fumé Blanc.

Vinification

The grapes were machine harvested in the cool of the morning, cold settled and cool fermented in oak Barriques and larger format Fuder barrels. The wine is left on its lees for 10 months to develop that textural creamy mid-palate, before very precise blending of the different oak parcels to find a perfect balance of fresh Sauvignon and luscious oak.

Tasting Notes

This wine exudes elderflower, jasmine, and lemon verbena, with a sweet hint of vanilla, the only suggestion of oak. On the palate, the wine is crisp and mineral, with a lingering length of citrus blossom, lemon thyme, and cream. A perfect balance of full-bodied complexity, mouthwatering acidity, and a long finish, it is a stunning encapsulation of the unique terroir of the Wairau gravels.