

# Fumé Blanc 2015

AMISFIELD



## WINEMAKING

The grapes were hand-picked ripe and whole-bunch pressed and the juice settled for only 24 hours before being racked to one of our French oak foudres, as well as some smaller French oak barriques. The wine was fermented using indigenous yeasts and took a number of months to complete. It then underwent spontaneous partial malolactic fermentation over spring and summer, spending a total of 18 months in oak with a total of 45% new oak. The malolactic fermentation ceased naturally, leaving some residual malic acid.

## MATURATION

Following malolactic fermentation the wine was racked and returned to the foudre for another eight months before bottling. We did very little, if any, stirring of the lees during the wine's maturation in barrel as the lees-to-surface-area dynamics built all the texture and palate weight we sought.

## TASTING NOTES

The wine is a wonderful expression of New Zealand Sauvignon Blanc. It has little fruit up front, and yet it is still recognisably Sauvignon Blanc. It is full; complex with edgy, flinty and ripe stone fruit aromatics, which leads to a nutty, slightly spicy and intriguingly savoury full palate.

## HARVEST NOTES

A vintage that reminds us all that we are making wine on the edge. Hot one week and snowing the next. The first week of harvest was cloudy and very cold with the helicopters on standby for the frosts. While it was frantic for the first couple of weeks of harvest the result has been very clean and varietal flavours with perfect balance between the acid and the sugar/phenological ripeness.

## Harvest Composition

Brix 22.8-23.9  
PH 3.15-3.33g/L  
T.A. 6.6-9.8g/L

## Wine Composition

RS 4.6g/L  
TA 7.3g/L  
Alc 14%

## Vine Age

15 years (planted 2000)

## Clone

MS

CENTRAL OTAGO