

# Fumé Blanc 2018

AMISFIELD



## GROWING SEASON

Budburst on the 6th of October was normal however by late October we had unseasonably warm weather leading to flowering 2 weeks early. With heat waves continuing into January, we were tracking well ahead of any previous harvests. Storms in February could still not halt the rapid ripening of the grape berries and we started our harvest the first week of March.

## 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 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 2019.

## TASTING NOTES

Ripe apricot, nectarine and pineapple lead to a rich, creamy and yet supple texture with manuka smoke, guava and a flinty, toasty complexity.

## HARVEST COMPOSITION

Brix 24.2 - 24.3  
pH 3.19 - 3.21  
Titratable Acidity 6.5 - 6.6 g/L

## WINE COMPOSITION

Residual Sugar 4.6 g/L  
Titratable Acidity 6.1 g/L  
Alcohol 14%

## Vine Age

13- 19 years (planted 1999-2005)

## Clone

MS UCD 1

CENTRAL OTAGO