

2015 PETIT LOT FUMÈ BLANC

Each wine within a vintage has a story, our Petit Lot labels tell that story.



THE STORY

We have always looked upon our little property as a farm rather than just a vineyard, in 2015 we were gifted some 8 week old Muscovy ducks, the same week that the fruit for this wine was harvested so we thought it fitting that they grace the label of the first Fumè Blanc we produced. From these 8 ducks we now have over 20 ducks and plan to enclose the main Vineyard fence this year as part of our continuing and evolving plan to ensure sustainable agriculture.

With this wine we wanted to show a different side to this beautiful variety, inspired by the intriguing and terroir based wines of Sancerre in France. After many years of discussions we felt the time was right to produce a style of Sauvignon Blanc not often seen within the New World.

We hope that you enjoy and appreciate this unusual style of Sauvignon Blanc. We love to showcase our unique site through our wines and being able to produce a wine that is unequivocally different in style to others and share it with you brings us great joy. Our loyal supporter's openness to our philosophy and appreciation for something distinctive keeps us inspired to continually push the boundaries.

THE VINEYARD

Chris went through the vineyard and selected five specific rows of one clone for this wine. These vines are planted with an East West row orientation, so the canopy provides more shade for the fruit during ripening. The soil is red loam over clay and the block positioned on a slight slope to ensure natural drainage. The positioning of these five rows with regards to sunlight and canopy was of the utmost importance to ensure that more complex flavours developed at a slow rate whilst retaining the natural acid. These vines had been cane pruned, so fruit was evenly dispersed on the vine ensuring the vine was balanced. Crops came in at just 3 tonne to the hectare.

THE WINE

The focus with this wine was extracting immense texture whilst maintaining the purity and precision of the fruit. Following an early morning hand pick, Chris carefully fermented the fruit with indigenous yeasts on its skins over a two week period. Once the ferment had almost been completed it was basket pressed to French oak barriques to finish ferment and mature for 11 months.

Colour: Brilliant pale straw.

Nose: Passionfruit, gooseberry, citrus, freshly cut grass, snow pea, hints of baked puff pastry and forest honey.

Palate: Citrus, passionfruit and savoury characters with underlying tones of hay are carried by a beautifully fine line of acidity to a lingering and distinctly mineral finish. Unlike most Sauvignon Blanc this is a highly textural, structured and complex wine that might well change your perception of what this variety has to offer.

Best Wishes, Chris & Jo