

# 2017 PETIT LOT FUMÉ BLANC

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



## THE STORY

Many of you would have seen the three Scottish Highland Cows that we have on the property...they generate quite a lot of interest. These cows form an integral part of the biodiversity of our farm. They keep the grass low and fertilise the soil. One less paddock Chris has to mow every year and great manure for our other areas on the farm. The three cows aptly names Fergus, Angus and Rory grace three consecutive vintage of our Petit Lot Fume Blanc. Meet Angus, unfortunately Angus passed away last year but what a great way to remember him.

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. We are now producing a style of Sauvignon Blanc not often seen within the New World.

We hope that you enjoy and appreciate this exceptional 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.

## THE VINEYARD

Chris went through the vineyard and selected five specific rows of the one clone for this wine. The soil consists of fertile loam over clay with large amounts of granite rock on the surface and throughout the subsoils. The high mineral content of the soil in this block is expressed time and time again in the resulting wine. The vines were planted on a southern slope with an East West orientation, allowing for greater shading of the fruit and retention of mineral characters and natural acid. Cane pruning each year ensures consistent small crops coming out at 4.2 tonne per hectare in 2017. The fruit was handpicked at first light and chilled prior to processing.

## THE WINE

Chris's unique processing of this wine was compared to the great Didier Dagueneau of the Loire Valley by James Halliday in a review two years ago. With the intention of expressing the terroir of the site and evoking as much texture as possible without interfering with the fruit characters Chris experimented (in 2015 with our first vintage) with natural fermentation on skins for up to 2 weeks. The juice was then lightly pressed off mid ferment and transferred to 3-year-old French oak barriques for completion of ferment and maturation for 11 months, before an additional bottle aging of 12 months prior to release.

Colour: Brilliant pale lemongrass

Nose: White florals, grapefruit, cantaloupe, spring time dew and gun smoke

Palate: Lemon curd, wild lemon grass flowers, marri honey and subtle grassy notes are accompanied by a distinct rain water minerality. The immense texture of this wine adds an extra, unparelled dimension cavorting with the intrinsic natural acid backbone to reveal a wine with both power, finesse and precision.