

## 2018 Petit Lot Fume Blanc

The vines were planted with a North South orientation, with the fruit being shaded allowing for greater retention of mineral characters and natural acid. The soil consists of gravelly loam over clay and is naturally high in minerals. The fruit was handpicked at first light and chilled down prior to processing 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. With notes of citrus, lemon pith and lemongrass that are beautifully complimented by gentle toasty oak derived characters, the finish is long with the intrinsic natural acid backbone to reveal a wine with both power, finesse and precision.

### Second highest score of Sauvignon Blanc from Margaret River

*"A beautiful sauvignon blanc with lemon zest, fennel, light grass and mineral character. Medium body. Fresh acidity and a fruity finish."* James Suckling (International Critic)

### 5/5 Stars

*"A superlative Sauvignon Blanc that is also matured in oak. Immediately brought to mind some of the great wines from the Loire",* Fergal Gleeson

### Past vintage ratings:

2015 Top Margaret River Sauvignon Blanc (2015 vintage) | Huon Hooke

### 2018 Vintage

Following a wet winter Margaret River saw ideal conditions for flowering and fruit set in spring. The dry and calm conditions during flowering resulted in a healthy and evenly distributed crop with lots of small berries across all varieties and Cabernet Sauvignon in particular. This would eventually result in excellent concentration and flavour development down the track. Temperatures were moderate throughout the growing season without any severe heat waves, and the vines received just the right amount of rain at regular intervals. Unlike the 2017 vintage disease pressure was minimal, and the Marri trees on our property were flowering at the right time thus keeping the birds away from the fruit. The canopies remained very healthy without showing any signs of stress throughout. The entire vineyard was looking so healthy that in the days leading up to harvest it seemed like there was an almost luminescent glow about it. Overall, the summer was a relatively mild one allowing for a long growing season, the extended hanging times facilitating the development of outstanding depth of flavours and aromatics in the musts. The resulting wines are layered and showing unparalleled complexity even at a very early stage. There can be little doubt that 2018 will be remembered as one of Margaret River's all-time vintages.