

# 2016 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 from people querying what they are. These cows have been invaluable for two of our paddocks not planted to vines. They keep the grass low and fertilise the soil. One less paddock Chris has to mow every year and great manure for our vegetable patch! The three cows aptly names Fergus, Angus and Rory will be gracing our Petit Lot Fume Blanc for the next three years. First off we have Fergus, the largest of the three and very clearly the leader of the pack.

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 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 4.3 tonne to the hectare.

## THE WINE

The focus with this wine was building 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: Gooseberry, citrus, lemongrass, white flowers, some subtle nutty characters and a hint of forest honey

Palate: Citrus, lemon pith and subtle grassy notes are complimented by gently toasty oak derived characters. There is tension created by the surprising combination of weight and texture with this wine's distinctive line of acidity that is at once focused and mouth-watering. The finish is persistent and brings memories of pebbles in a crystal-clear mountain stream to the fore which beautifully complement the lingering citrus fruit.