

## Rockburn Fumé Blanc 2014

**Date Bottled:** 4<sup>th</sup> August 2015

**Quantity Bottled:** 134 cases

### **TASTING NOTES**

Rockburn Fumé Blanc is a handpicked selection of barrels that most eloquently speak of site and season, and exhibit character above and beyond their cradle-mates. Although made from Sauvignon Blanc, what I am seeking is expression of minerality and texture, something far away from the “ordinary” as far as we understand Sauvignon Blanc to be here in New Zealand. Leave your pre-conceptions behind and this wine will open your eyes.

Our Fumé Blanc is a single vineyard wine displaying the richness and minerality created from our Parkburn Vineyard site, but focused more on complex, textural secondary characters rather than the primary notes Kiwi Sauvignon Blanc is known for.

All our Parkburn Sauvignon Blanc is wild fermented in French oak *sans* additions of any kind, and each year I look for a handful of barrels showing exemplary texture and extraordinary character, holding these back for further maturation. Malo-lactic fermentation occurs naturally in the Spring; after a year and a half in barrel the wine is bottled without fining or filtration. Expect complex layers of floral, herbal and mineral notes in harmony with toasty oak and rich, mouth-filling creaminess. Cellar for a decade with confidence.

### **VITICULTURE**

<b>Grape Variety &amp; Clone:</b>	Sauvignon blanc Standard Matua clone
<b>Training and Trellis:</b>	Vertical Shoot Position (VSP)
<b>Soils:</b>	40cm loam over alluvial gravels
<b>Vineyard Location:</b>	Parkburn
<b>Climate Comment:</b>	A cool dry season
<b>Vintage Climate:</b>	Late but settled, few rain or frost events
<b>Harvest Date:</b>	3 April 2013
<b>Viticulturist Comment:</b>	A cool but intense season, spring frosts reducing overall yields.

### **WINEMAKING**

<b>Winemaker:</b>	Malcolm Rees-Francis
<b>Fermentation:</b>	Juice from our Parkburn Sauvignon Blanc is always fermented in French oak barrels; this year we added no sulphur and allowed wild ferments and MLF to carry on as they pleased.
<b>Alcohol:</b>	13.5%
<b>Titrateable Acidity:</b>	7g/L
<b>Residual Sugar:</b>	<1 g/L
<b>PH level:</b>	3.30
<b>Vintage Comment:</b>	Excellent ripeness without too much sugar, great concentration and potential.

