

Fumé Sauvignon Blanc 2022

AMISFIELD



GROWING SEASON

A mild winter and spring provided ideal conditions at budburst and for flowering into December. No real wind or frost events allowed for excellent vine health and growth, with the strongest canopy we'd seen for years. The season was shaping up to be warmer than average, with expectations of an earlier start date to harvest, however the heat dropped off and a timely rainfall in the beginning of February returned us to our historical mean start date. During harvest we enjoyed extremely settled weather providing a wonderful picking window to bring in clean fruit of exceptional quality across the estate.

VINEYARD

Sauvignon Blanc for our Fumé is planted within the gravelly Lochar soils of the lower terrace. These unforgiving soils grow vines that produce lower yields and smaller berries than the Sauvignon Blanc grown on the upper terrace.

WINEMAKING

Hand-harvested and whole bunch pressed, the juice settled in tank for 24 hours before being transferred to French oak barrels (20% new). The ferments were completed using the natural yeast present and the wines went through partial malolactic fermentation in spring. The wine was allowed to mature in oak for 16 months with very little disturbance before bottling.

TASTING NOTES

Aromas of ripe peach skin and stone fruit are complemented by subtle nuances of slate, fennel, and white flowers. Barrel fermentation and aging contribute to the wine's weight and complexity, imparting a full-bodied texture and a subtle smokiness. The palate is driven by a vibrant natural acidity, providing a harmonious balance of power.

HARVEST COMPOSITION

Brix 23.80 - 24.20
pH 2.96 - 3.05
Titrateable Acidity 9.80 g/L

WINE COMPOSITION

Residual Sugar 3.90 g/L
Titrateable Acidity 8.20 g/L
Alcohol 13.80%

Vine Age

17 - 23 years (planted 1999-2005)

Clone

MS UCD 1

BioGro 5591
SWNZ Winery ID 1301



PISA, CENTRAL OTAGO