

Spencer Hill Estate Reserve Fume 2015

~ Limited Release ~

All of our Sauvignon Blanc are fermented and aged on oak. This special wine is made in a "Fume" style where the oak is nicely sitting in the background and adding great structure and length to the wonderful tropical flavours. Partial malolactic to add cream and butter influences...but not too much to overpower the wine.

Vintage Conditions: A wet Spring and warm Summer provided ample foliage for the maturing grapes. Harvest was cool and prolonged allowing the acids and tropical flavours to hang around.

Harvest Date: Late April 2015

Vinification: Fermented cold and aged on new French oak for 14 months. Partial malolactic fermentation to add cream and allow a slight reduction in acid.

Bottling Date: May 2016

Alcohol: 13.5%

pH: 3.35

Acid: 7.45 g/l

Residual Sugar: 1.75 g/l

Colour: Lovely pale yellow

Bouquet: Tropical fruits and a hint of vanilla oak and butter.

Palate: Very smooth with a long finish of sweet tropical fruits.

Packaging: 6 x 750ml