



MAPPINGA FUME BLANC 2018

LIMITED RELEASE | 1476 BOTTLES PRODUCED

[ANALYSIS]

Alcohol | 11.5% alc/vol

Closure | Stelvin

pH | 3.23

Bottling Date | December 2018

Acid | 6.5 g/L

Release Date | April 2019

[VINIFICATION]

This unique, barrel-fermented Sauvignon Blanc is crafted from individually selected vines from our Mappinga Road vineyard. Hand-picked and using only free-run juice, the wine is barrel fermented for eight months in 30% new and 70% older 300 Litre French oak Hogsheads.

[TASTING NOTES]

Lifted aromatics and luxuriant mouth-filling flavours of ripe pear, mandarin and lemon pith with a hint of honeysuckle. This complex wine spent extended time on lees creating a creamy texture, balanced by a lively clean citrus line of vibrant acidity. The wine is complex, layered and has a long herbaceous finish. Production was limited to only four special barrels. Drinking beautifully now but will continue to evolve for the next five years.