MAPPINGA FUME BLANC 2019

LIMITED RELEASE | 1,476 BOTTLES PRODUCED

[ANALYSIS]

Alcohol | 12.5% alc/vol

pH | 3.18

Acid | 7.5 g/L

Closure | Stelvin

Bottling Date | December 2019

Release Date |

[VINIFICATION]

SINGLE VINEYARD

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 using only wild-yeast for eight months in 25% new and 75% 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.

SIDEWOOD
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