



## MAPPINGA FUME BLANC 2020

RELEASE 3,666 BOTTLES PRODUCED

### [ANALYSIS]

Alcohol | 11.5% alc/vol

pH | 3.18

Acid | 7.7 g/L

Closure | Stelvin

Bottling Date | December 2020

Release Date | January 2021

### [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 on full solids, using only wild-yeast for eight months in 25% new and 75% older 300 Litre French oak Hogsheads and 500L Puncheons.

### [TASTING NOTES]

Lifted aromatics and luxuriant mouth-filling flavours of ripe pear, mandarin and lemon blossom 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 extremely limited. Drinking beautifully now but will continue to evolve for the next five years.

### [AWARDS]

ROYAL ADELAIDE WINE SHOW 2021

AUSTRALIAN WINE SHOWCASE MAGAZINE 2021

WINESTATE MAGAZINE 2021