



## MAPPINGA FUME BLANC 2021

**LIMITED RELEASE** | 6,600 BOTTLES PRODUCED

### [ANALYSIS]

Alcohol | 12.5% alc/vol

pH | 3.18

Acid | 7.7 g/L

Closure | Stelvin

Bottling Date | December 2021

Release Date | January 2022

### [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]

This wine brings an abundance of layers delighting all the senses. It's golden hue and full body unite a melody of both herbaceous and fresh fruit notes wrapped in a smooth creamy texture. Complexity flows through this wine with mouth filling flavours of lemon curd, lychee and balanced with savoury tones of green capsicum and fresh parsley. Small batch and although drinking perfectly now will continue to develop in bottle for the next 5 years. A hugely adaptable wine that can be enjoyed alone or would pair perfectly with bouillabaisse, spicy green stir-fry's or crispy pork belly.

### [AWARDS]

**95 POINTS** | 2022 WINE ORBIT, NZ

**95 POINTS** | 2022 WINE SHOWCASE MAGAZINE