



[2015] MAPPINGA FUME BLANC

SIDEWOOD

[VITICULTURE]

The Sidewood Vineyard where the fruit is sourced for the Mappinga Art Series is situated at the 300 acre Ashwood Estate in the cool -climate of the Adelaide Hills wine region, 380m above sea level. Climate, soil, careful pruning techniques and hand -picking play a vital role to ensure that only the best fruit is produced for the Mappinga Art Series. With the rows of vineyards planted facing East - West, this ensures that combined with intensive canopy management the intensity of the fruit flavour profile will be enhanced.

[VINIFICATION]

Only the best parcels of fruit were hand-picked from the vineyard at precisely the right moment. On arrival the grapes were chilled for 24-48 hours prior to being hand sorted and whole bunch pressed. Free run juice was fermented on full solids and matured, partially using wild yeast, in 40% new and 60% older French oak barrels. A mixture of barriques and larger format oak was used. The wine had extended time on lees creating a creamy palate. Matured for ten months.

[TASTING NOTES]

Pale straw with a vibrant hue in colour, this unique barrel fermented Sauvignon Blanc has luxuriant flavours of ripe pear, mandarin and lemon pitch with a hint of sweet honeysuckle. The creamy mid palate is balanced by a lively clean citrus line. The length is delightful with a long herbaceous finish. Drinking beautifully now but will continue to evolve with careful cellaring.

[ANALYSIS]

Alcohol | 12.7% alc/vol

PH | 3.14

Acid | 6.93 g/l

Closure | Stelvin



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