



MAPPINGA FUME BLANC 2017

LIMITED RELEASE | 840 BOTTLES PRODUCED

[ANALYSIS]

Alcohol | 12.5% alc/vol

Closure | Stelvin

pH | 3.23

Bottling Date | January 2018

Acid | 6.1 g/l

Estate Bottled

[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 gently pressed off. Free run juice was wild yeast fermented on full solids and matured in 30% new and 70% older French Oak barrels. A mixture of barriques and larger format oak was used. The wine had extended time on lees maturing for eight months.

[TASTING NOTES] RRP \$35

Lifted aromatics and luxuriant mouth filling flavours of intense ripe pear, mandarin and lemon pith with a hint of sweet honeysuckle. This complex wine spent time on lees creating a creamy mid palate, balances by a lively clean citrus line. The length is delightful with long herbaceous finish. Drinking beautifully now but will continue to evolve for the next five years.

[AWARDS]

94 POINTS | AUSTRALIAN WINE SHOWCASE

GOLD | AUSTRALIAN WINE SHOWCASE

GOLD | WINE ORBIT NZ