

# The Fledge & Company

## Fumé Blanc 2016

Sauvignon blanc – 100%

Barrel Fermented & Matured

60% Sondagskloof / 40% Stellenbosch



**Philosophy** – Sauvignon blanc can unashamedly speak of its origin & if planted in the correct *terroirs* allows the crafting of quite exceptional wines. Our aim is to craft a barrel fermented & matured Sauvignon from unique sites.

**Vineyard** – This vintage marked a departure from our usual Outeniqua haunt, sourcing Sauvignon from the windswept decomposed sandstone loams of Sondagskloof nearby Gansbaai & the decomposed granitic soils of Stellenbosch within earshot of False Bay. All fruit was hand harvested at dawn. Quite possibly the most tempestuous vintage in the Cape – super low winter rainfall, early spring, hot summer, heat waves & erratic weather – resulted in small clusters of fruit, great concentration & very lithe wines.

**Vinification** – Hand harvested at dawn, crushed directly into small pneumatic presses and gently pressed & settled overnight at low temperature, where after

the juice with a good portion of fine lees was transferred to old French oak & fermented utilizing five different Sauvignon specific yeast strains. Post ferment the Stellenbosch was racked into old French oak hogsheads & Sondagskloof to 500L barrels and bâtonnaged regularly. After 8 months barrel maturation, the wines were blended & bottled unfinned, unfiltered. Only yeast & small amounts of sulphur are added during the process.

**Wine** – Packing in more “cool climate-ness” - this wine brims with a *mélange* of pea shoots, *fynbos*, lime leaf, white peach, nectarine, subtle vanilla ‘n ripe tangerine, undertones of green pepper Tabasco, white pepper & creamy oak. Ideal partner to fresh seafood, roast free range Sunday chicken, fine *fromage* & charcuterie or an aperitif. Serve chilled & best decanted. Serve chilled & best decanted in youth or cellar to enjoy the complexities of bottle matured Fumé.

---

### Anorak Facts

Vintage 2016 yielding 3120 bottles

Alc. 13.14%

pH 3.20

TA 6.2 g/ℓ

RS 1.9 g/ℓ

Kudos: Silver, OMTW 2017

Track record: 2015 - 93 pts Tim Atkin MW / 90 pt Christian Eedes winemag.co.za

Drink now – 2021+ | Cellar upright | Best Decanted | Serve Chilled

---