

The Fledge & Company

Fumé Blanc 2015

Sauvignon blanc – 100%

High altitude, cool climate vines

Barrel fermented & tempered



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 –

Vines located at 700m & 650m elevation in decomposed sandstone soils in the Outeniqua Mountains, were harvested from the 22nd till 24th March – the last fruit of the vintage. This vintage was highlighted by a drier than normal winter in 2014, warm dry spring, but near perfect harvest conditions & an opportunity to pick the fruit at optimum ripeness for the first time.

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 three different yeast strains. A single barrel with turbid lees rich juice was fermented separate for extra palate weight. Post-ferment the wine was racked & the two sites kept separate prior to blending after 7 months barrel maturation & bottled unfined, unfiltered. Only yeast & small amounts of sulphur are added during the process.

Wine –

Buxom & fulsome intermingled with nectarine, white peach, *fynbos*, lime, honeydew melon & bright spice with coated acidity and long chalky finish. Ideal partner to fresh seafood, roast free range Sunday chicken, fine *fromage* & charcuterie or an aperitif. Serve chilled & best decanted.

Anorak Facts

Vintage 2015 yielding 1200 bottles

Alc. 13.56%

pH 3.39

TA 5.9 g/l

RS 3.4 g/l

Kudos 93 pt Tim Atkin MW, 90 pts Christian Eedes winemag.co.za

Drink now – 2020+ | Cellar upright | Best Decanted | Serve Chilled

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