



ROCKBURN

Central Otago Fumé Blanc (Last stocks) 2014



Category:	WINE
Style:	WHITE WINE
Variety:	FUME BLANC
Region:	CENTRAL OTAGO
Vintage:	2014
Volume:	750ml
Vineyard:	Our Fum Blanc is a single vineyard wine displaying the richness and minerality created from out Parkburn Vineyard site, but focused more on complex, textural secondary characters rather than the primary notes Kiwi Sauvignon Blanc is known for.
Vinification:	All our Parkburn Sauvignon Blanc is wild fermented in French oak sans additions of any kind, and each year I look for a handful of barrels showing exemplary texture and extraordinary character, holding these back for further maturation. Malo-lactic fermentation occurs naturally in the Spring; after a year and a half in barrel the wine is bottled without fining or filtration.
Palate:	Expect complex layers of floral, herbal and mineral notes in harmony with toasty oak and rich, mouth-filling creaminess. Cellar for a decade with confidence.
Cellaring:	10 years

Technical Analysis:

Alcohol:	13.50%	pH:	3.30
Residual Sugar:	1g/L	Packaging:	1 x 750ml
Titrateable Acidity:	7g/L	Hancocks Product:	14334