

# ROCKBURN

## Central Otago Fume Blanc 2015



<b>Category:</b>	WINE
<b>Style:</b>	WHITE WINE
<b>Variety:</b>	FUME BLANC
<b>Region:</b>	CENTRAL OTAGO
<b>Vintage:</b>	2015
<b>Volume:</b>	750ml
<b>Vineyard:</b>	Our Fume Blanc is a single vineyard wine displaying the richness and minerality created from our Parkburn Vineyard site, but focused more on complex, textural secondary characters rather than the primary notes Kiwi Sauvignon Blanc is known for.
<b>Vinification:</b>	All our Parkburn Sauvignon Blanc is wild fermented in French oak without additions of any kind, and each year a handful of barrels showing exemplary texture and extraordinary character, are held 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.
<b>Palate:</b>	Expect complex layers of floral, herbal and mineral notes in harmony with toasty oak and rich, mouth-filling creaminess. Vegan friendly.
<b>Cellaring:</b>	10 years

### Technical Analysis:

<b>Alcohol:</b>	13.50%	<b>pH:</b>	3.30
<b>Residual Sugar:</b>	1g/L	<b>Packaging:</b>	1 x 750ml
<b>Titrateable Acidity:</b>	7g/L	<b>Hancocks Product:</b>	15944