JIMI'S FERMENT

FUMÉ BLANC

VINTAGE 2021
MT. GAMBIER

HESKETH WINES

WINEMAKER'S NOTES

The style of this Sauvignon Blanc was modelled on the classic Sancerre style of the Loire Valley, as the Kongorong vineyard from which the grapes come from has a similar cool climate and very rocky flinty shallow soil. We had some backpacker vineyard workers from the Loire, and they instructed me on how they make their wines in Sancerre (opposite side of the river to Pouilly-Fumé) and it sounded ridiculous, so I had to try it.

Juice was taken off the main tank after a light pressing, then put into an open fermenter like we would normally do for a red ferment. It was fermented extremely oxidatively (to oxygenate and perhaps reduce methoxypyrazine level whilst also building nice structural components) in accordance with the "techniques" I had been told. They may have been messing with me also!

Plunged and pumped over daily. As you would expect the oxygen turned the juice quite brown and muddy, but as fermentation kicked in, the aldehyde that was formed from the early oxygenation was chewed up and by the end of fermentation it looked bright and clean! Basically, fermented like a red wine but without the skins. The wine completes malolactic fermentation and is transferred to seasoned French Oak for ten months maturation on lees.
– James 'Jimi' Lienert, Winemaker.



TASTING NOTES

Appearance: Glossy, pale straw with light green hues and silver rim.

Aroma: A complex mix of passionfruit and gooseberry with flint, spice and a lemon curd. This wine displays all the hallmarks of cool climate Sauvignon Blanc without the extreme intensity.

Palate: A rounded profile. Smooth, creamy and spicy. Brioche toast with fresh minerality and a fine natural acid structure.

Summary: The oxidative ferment and barrel ageing has softened and tamed the wine to an elegant, spicy tropical, mineral and savoury white.

ANALYSIS

Alc: 12.0%
RS: 0.4 g/L
TA: 6.8 g/L
pH: 3.31

SUSTAINABLE MINIMAL INTERVENTION WINE GROWING

VEGAN FRIENDLY