



SOMERLED 2009 ADELAIDE HILLS RESERVE FUME BLANC

This wine is made from 100% sauvignon blanc grapes grown near Charleston in the Adelaide Hills region of South Australia. The beautifully flavoured fruit was harvested at full ripeness.

As a trial, the wine underwent fermentation in new and used Hungarian and French oak. While still on yeast lees in barrel, the Fume Blanc was inoculated malolactic bacteria and went through full malolactic fermentation.

It is relatively ground-breaking in the Adelaide Hills to treat sauvignon blanc juice this way, and the results have been stunning. Production for 2010 was doubled without hesitation.



Enjoy this Fume Blanc as you would our Sauvignon Blanc. With its touch of spicy oak and creamy texture from the malo, it is even more pairable with food. However, the winemaker recommends contemplating it quietly on its own!

Appearance Pale, with golden tints.

Nose Melon and mango, cream and a hint of vanilla from the oak.

Palate The original tropical sauvignon blanc characters are supported by rich hazelnuts and a lush, creamy texture, defying expectations of the standard crisp, tank fermented version of a sauvignon blanc.

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