



Somerled 2011 Adelaide Hills Fumé Blanc

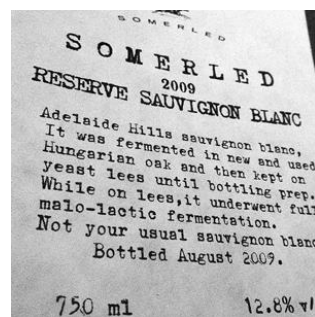
This wine is made from chardonnay grapes grown near Charleston in the Adelaide Hills. It is the product of a terrific growing season and vintage.

Harvesting was relatively early to keep alcohol levels down.

Initially a trial wine, but now one of our iconic cellar door wines, the base sauvignon blanc underwent fermentation in new and used Hungarian oak. Once in oak, the sauvignon blanc becomes what Mondavi, of the Napa in USA, dubs 'fumé blanc.'

While still on yeast lees in barrel, the wine was inoculated with malolactic bacteria and went through full malolactic fermentation.

It is relatively groundbreaking in the Adelaide Hills to treat sauvignon blanc this way, and the results have been stunning.



Appearance:	Beautifully pale with bright green tints
Nose:	Vanilla, nougat and mild cut grass
Palate:	Characters from the nose follow through to the palate, adding a lovely complexity to this unusual wine - rich hazelnut and butterscotch vapours on the end palate.

As with our Somerled chardonnays, this fumé is designed to complement food and not to compete with it. Its complexity lends itself to Asian aromatic dishes like Thai salads and mild creamy Indian curries, as well as the most exotic of meals - take away chicken and chips. The perfect match according to the Moodys!

It will age gracefully for a couple of years, but is probably best drunk young.