POOLEY

EST. 1985

CERTUM PETE FINEM

POOLEY WINES
1431 RICHMOND RD
RICHMOND TAS 7025
PH: 03 6260 2895,
INFO@POOLEYWINES.COM.AU

2019 POOLEY FUMÉ BLANC

Varietal/s: Sauvignon Blanc

Alcohol: 13.5%

GI: Coal River Valley, Southern Tasmania.

Vinification:

50% whole bunch pressed into barrel, 50% destemmed. 14 day ferment time on skins, hand plunged only then pressed to barrel for 10 months in 50% new French oak puncheons prior to bottling.

Growing Season:

A warm, dry start to the growing season with September and October rainfall well below average, and maximum temperatures generally above average. This was followed by warm dry conditions through summer with some areas of the south receiving their warmest summer on record. February saw some reprieve from the heat with a touch of rain to freshen up canopies.

Tasting Note:

Toasted/grilled nuts with dried herbs and earth on the nose. Flavours of preserved lemon, lime and ripened peach. Good tension from phenolics with a melting acid profile.