

risky business

Margaret River • Great Southern
Western Australia

FUMÉ BLANC 2014 - *Margaret River*

It's a risky business this wine game. It requires knowledge, experience, passion and a big leap of faith to take the grape to bottle and win a few hearts along the way. Grapegrower for two decades, Rob Quenby has seen it all, grown it all and now it's his turn to show what great vineyards and some risky business can do.

Fumé Blanc is a term describing barrel fermented Sauvignon Blanc. Grapes grown in the coolest parts of Margaret River were fermented in older French oak barrels to give a more complex textural component to the bright, grassy fruit characters. This is not any old Sauvignon Blanc.

Colour: Pale straw with fresh green tinges.

Aroma: Fresh and clean with typical grassy fruit characters and lemony minerality. Complex underlying toasty nuances.

Palate: Bright and fresh with vibrant citric, gooseberry and lychee-like flavours. The oak adds a textural quality and the palate has long, lingering flavour finishing clean and ultra dry.

Fruit Source: Sauvignon Blanc 100%

This wine is produced from selected low intervention vineyards, then hand-made by using small batch winemaking techniques.

Vigneron: Rob Quenby

Winemaker: Michael Kerrigan

Technical Information:

pH:	3.12
T.A:	7.86 g/L
FSO ₂ /TSO ₂	37/119
Alcohol:	12.2%
Residual Sugar:	2.02 g/L
VA:	0.48



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