

Clos du Soleil

Fumé Blanc 2017

Technical Information

pH:	3.1
Titrateable Acidity:	7.3 g/L
Residual Sugar:	4.1 g/L
Alcohol by Volume:	12.8%
Harvest Dates:	3rd Sept & 6th Sept 2017 (Sauvignon Blanc); 29th Sept 2017 (Sémillon)
Bottling Date:	March 26, 2018
Vineyard Sources:	Blind Creek Vineyard, Cawston BC; Whispered Secret Vineyard, Keremeos BC; Dhaliwal Bros Vineyard, Oliver BC
Varieties:	83% Sauvignon Blanc, 17% Sémillon
Total Production:	816 cases
SKU:	+874123 (750ml)

Tasting Notes

Our Fumé Blanc is a full-flavoured, aromatic take on Sauvignon Blanc and Sémillon. A beautiful pale-gold in the glass, the nose of this wine immediately envelops the taster in ripe fruit aromas of grapefruit, apple, pear, mango, and ripe lemons, with notes of gunflint and beautiful floral notes of lilac. On the palate the wine is full bodied with a rich mouthfeel, incorporating flavours of ripe apples and pears, complex layers of citrus including characteristic varietal flavours of grapefruit, as well as a subtle hint of smoke and toasted bread. Crisp and refreshing, this is a wine that is easy to enjoy by itself, but pairs wonderfully with roast poultry, soft cheeses, and is a knock-out with all kinds of seafood!

Winemaking Notes

The grapes for this wine were harvested by hand at peak maturity, and then pressed whole cluster. The juice was settled before fermentation and then fermented slowly, at cool temperatures, in stainless steel, with only a light amount of oak contact in order to broaden the mid-palate of this wine. The Sauvignon Blanc was vinified separately from the Sémillon, and then blended prior to bottling, in order to produce a wine that is rich, rounded, and aromatic, with a complex, ripe fruit profile.

Michael Clark - Winemaker

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