



wine

FUMÉ BLANC

vintage

2021

varietals

100% Sauvignon Blanc

tasting notes

A pale, straw-yellow colour with glimmers of green, hinting at its vibrant character. On the nose, an enticing bouquet of tropical fruits and citrus notes. The tropical fruit aromas from the nose carry through to the taste, providing a burst of juicy pineapple and tangy grapefruit flavors. The wine showcases a lovely texture, with a subtle creaminess and a bright acidity that keeps the palate fresh and lively.

food pairing

Asparagus can be notoriously tricky to pair with wine, but the wine's herbaceous and vegetal hints harmonize beautifully with this seasonal vegetable and other spring produce.

growing season & harvest

We meticulously selected high-quality Sauvignon Blanc grapes from our finest vineyards, ensuring optimal ripeness and flavour expression. A portion of the wine was aged in French oak barrels to add complexity and texture while enhancing the wine's aromatic profile. The use of oak was carefully managed to maintain the wine's freshness and to avoid overpowering the delicate fruit flavours.

ALCOHOL	SUGAR	TA	PH
12.5%	4 g/L	5.49 g/L	3.03

LAKEVIEW
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