

R 2022 Rowlee Single Vineyard Fumé Blanc

The Rowlee vineyard is situated in the foothills of Mount Canobolas, 950 meters above sea level in the high altitude and cool climate region of Orange, New South Wales. The influence of Mount Canobolas, an extinct volcano, is tangible, with cooling breezes off the mountain, mitigating warm daytime temperatures, allowing the grapes to ripen slowly and gather flavour. Soil is deep clay loam, red and brown, derived from basalt. This mix gives free draining soils and a mineral composition that supports the production of exceptional grapes. Our philosophy is grounded in obsessive attention to detail, with a hands on approach in the vineyard and winery. Our aim is to create wines that are subtle, balanced and reflective of their terroir and vintage.

VINTAGE

October 2021 welcomed the beginning of budburst and the start of the 2022 vintage. Extensive work in the vineyard in the lead up to and throughout the growing season created the best possible conditions to produce exceptional cool climate fruit. The cooler and wetter season presented its own challenges requiring long hours in the vineyard to maintain ideal vine and fruit health. Under vine mulching, application of organic fertiliser, multiple passes of leaf plucking and canopy trimming resulted in optimum fruit to leaf ratios and excellent fruit quality.

Fortunately, the rain subsided in the lead up to harvest, which eased disease pressure and allowed the fruit to ripen. The return to this classic cooler (pre-drought) vintage, resulted in the grapes showing pristine natural acidity and flavour prior to harvest in late March and early April. These extra ripening days and extended hours in the vineyard were rewarded with an abundant harvest of exceptional complexity and subtleness, producing aromatic, elegant and flavourful wines.

VINIFICATION

Handpicked 22 April 2022 and chilled in the cold room before whole bunch pressing to ensure minimal phenolic extraction and maximum fruit expression. The juice was cold settled for 48 hours before racking to ferment. Some solids were intentionally retained in the juice to add complexity through ferment. Part of the juice was fermented in barrel to build further complexity and texture with the remainder fermented in tank to enhance fruit expression. Extended time on lees post ferment completes the élevage of this Fumé style Sauvignon Blanc. Bottled on 31 October 2022.

STYLE

Pale to mid lemon yellow with a green hue. Fruit focused with complexity. All the hallmarks of cool climate Sauvignon Blanc showing intense green melon, gooseberry, and ripe grapefruit across a background of complex smoky lees, very subtle oak with hints of flint and mineral talc. The aromatics are abundant and varietal. The palate entry is soft and silky with gentle citrus flavours giving way to more exotic guava and rockmelon. Layers of yeast derived texture add to the complex array of flavours. Supple acidity adds a fine persistence to the long finish.

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ACCOLADES

94 points, Sam Kim, Wine Orbit, May 2023

93 points, Shanteh Wale, Halliday Wine Companion, March 2023



VARIETAL COMPOSITION

100% Sauvignon Blanc



IDEAL SERVING TEMPERATURE

6-8°C



CELLARING POTENTIAL

Drink 2022 to 2026



FOOD MATCH

Pan fried cod with green pea puree



TECHNICAL DETAILS

Total acid 6.5g/L
Final pH 3.25
Residual sugar 1.3g/L
Alcohol 13.5% by volume