



Deep Creek Wine Estate - 2007 Deep Creek Fume' Blanc Estate

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2007 Deep Creek Estate Winery Sauvignon Blanc (Fume' Blanc style)

New Zealand seems to be leading the New World in the Sauvignon Blanc department. However, this Sauvignon Blanc was made in an old world French Bordeaux style. All of the grapes were handpicked then whole bunch pressed. All of the juice went through indigenous yeast fermentation in old medium toast French oak which will give the wine a nice note of vanilla on the finish. All Sauvignon Blanc vines are facing the hilly vineyards east to west. This very young wine was planted in 2000. The first greeting to the nose, even before you pour the wine, is a combination of aromatic uplifting bright gooseberry, ripe citrus and clay (just enough, mind you).

The fruit takes the nose over quite quickly: finely structured with multi layers of fresh squeezed passion fruit, pineapple, lychee, banana, lemon lime, quince and some flower notes. The light straw wine has a sensible touch of residual sugar to match the high acidity you know is coming. Notes of orange, melon, kiwi and rose make a beachhead on the palate then fan out to support a long intense mineral finish couched in satisfying grapefruit.

In character, the Sauvignon Blanc is what I call an "adult" Sauvignon Blanc. It has plenty of friendly fruit and stimulating acidity, but it lacks the impishness of some of the typical New Zealand cousins, perhaps because of its full body and abiding minerality and the fact that it was grown half way around the world in B.C. Every element plays its part in this high quality, well integrated effort to make this wine one of our best.

This Sauvignon (Fume') Blanc is delicious with: oysters, prawns, scallops, mussels cooked in Sauvignon Blanc, marinated fish with dill, goat, sheep and feta cheeses.

CSPC: 624862123075

Harvest

Avg.sugar	24.5
Bottling	April 2010
Cases	150
Alc/Vol	14.4 %
Residual sugar	1.0 g/l
Acid	7.8 g/l
Cellar Potential	15 years