



TECHNICAL SHEET

Fincher & Co. On the Brink

Sauvignon Semillon, 2019



Variety/Varieties

Sauvignon Blanc (70%)
Semillon (30%)

Grapegrowers

The Coterie

Harvest Dates

April 2009

Vineyard Sites

Single Vineyard – The Brink

Climate

Cool

Soil

Silt Loam

Vine Management

VSP trellis - 2 cane

Serving Temp

< 16 °C

Alcohol

13%

Residual Sugar

3.3 g/l

pH

3.06

Total Acidity

6.7 g/l

Cellaring Potential

Will reward cellaring through to 2027

Wine Making

Marlborough's oldest organic vineyard planted in 1991 with 1.6Ha Sauvignon Blanc and 0.67Ha of Semillon was handpicked as a field blend. The fruit underwent a partial skin ferment before being drained off skins into very old French Barriques and one new French Puncheon. Two hectares of historic Marlborough vines, bought back from 'the brink'.

Food Pairing

A superb pairing with river fish and lighter seafish, as despite its weight the wine shows some very delicate notes. Poultry and vegetable dishes, with a lean towards lighter spiced asian dishes. The wine evolves in the glass and pairs well with hard cheeses.

Colour/Appearance

Medium Lemon

Aroma/Bouquet

The wine aromatically exhibits lemongrass, white peach, lanolin, and a hint of struck match on the nose.

Palate

Lemon and lime skin aromas lead very strongly onto the palate, with an immediate sense of richness and weight. The skin contact, particularly on the Semillon elements is obvious, giving the wine incredible vertical grip. A fuller bodied wine. Structurally and texturally fascinating, the varietal co-fermentation softening, but not repressing the polar opposite pull of the varietals. The wine over delivers, is delicious immediately but it will be very intriguing to watch the pallet fatten with age.