



Helen's Hill 2015 'Evolution' Fume' Blanc



ABOUT

The Evolution. The name of this wine tells you almost everything you need to know. This wine is a pure example of the Helen's Hill mantra. Throughout the year we nurture the vines to make sure the fruit has all the wild yeasts it needs to undergo a full natural ferment. When the time is right, we bring the fruit into the winery we do one thing. Press it off into an old French oak barrel. That's where the Evolution begins.

16 months later, this is the result. A uniquely French expression of Sauvignon Blanc with a Yarra Valley twist that will surprise your tastebuds and open your mind to the wonderful potential of this type of wine.

WINEMAKERS NOTES

The fruit is handpicked and gently pressed. From there it is transferred to 100% old French oak barrels for complete wild yeast ferment. After primary ferment, the wine is then left to 'evolve', sitting on solids and lees for 16 months with minimal battonage in this time.

2015 VINTAGE REPORT

Moderate rainfall throughout spring, along with warm spring temperatures, led to good yields. Flowering conditions were nigh on perfect and these conditions followed through into fruit set in early January. Warm but not extreme temperatures continued into summer and meant a very early start to harvest. A dry March, with cool overnight temperatures, kept disease pressure low and allowed grapes to retain excellent natural acidity.

TASTING NOTES

Nuances of honey and fig form the bouquet. The palate is met with apricot fruits, butterscotch and a distinct finish of almonds and delicate French oak.

Colour	Pale Straw
Aroma	Honey and Figs
Palate	Apricots, butterscotch, French oak

