



2007 THE LAST STRAW

Inspired by the rare and luscious *vin de paille* of France's Rhône Valley, this is the fifth release of this sweet white, made from 100% Marsanne grapes.

In both France and Italy a traditional method of obtaining concentrated sugars and flavours is to lay harvested grapes on straw mats where they are left in the sun to dehydrate.

We adopt a similar method, spreading out the bunches on our old apricot drying trays for up to six weeks before gently crushing and basket pressing. The unfermented juice is transferred into 112 litre French Oak barrels, where the wine will slowly ferment and mature until bottling.

Sweet wines of this style are not only suited to traditional desserts; served as an aperitif it will drink well with full flavoured savoury dishes such as blue cheese, foie gras or sardines.

The Wine

Harvested	- April 2007
Maturity at Harvest	- 14.5' Baumé
Baumé at Crushing	- 19.0' Baumé
Yeast Type	- Zymaflore ST
Skin Contact	- minimal
MLF	- nil
Time On Lees	- 3 months
Oak Treatment	- 100% French oak
Bottled	- November 2008
Colour	- Straw yellow
Nose	- Candied citrus zest, saffron, crushed brazil nuts and oak derived sandalwood aromatics
Palate	- While complex and initially sweet, mouthfillingly rich flavours of ripe white peaches, honey and oatmeal are balanced with a delicate acidity allowing a dry finish.
Cellar	- up to 5 years
Residual Sugar	- 81 g/L
Alcohol	- 14.5%