



2008 THE LAST STRAW

Inspired by the rare and luscious vin de paille of France's Rhône Valley, this is the sixth 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 savoury dishes & tapas such as green olives stuffed with white anchovies, Manchego with quince paste or try with salt cod fritters.

The Wine

Harvested	- April 2008
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 2009
Colour	- Pale Straw
Nose	- Lime syrup, crushed brazil nuts and oak derived sandalwood aromatics
Palate	- While complex and initially sweet, rich flavours of ripe pear, spice and honeysuckle are balanced with a delicate acidity allowing a dry finish.
Cellar	- up to 5 years
Residual Sugar	- 67 g/L
Alcohol	- 14.5%