



2010 THE LAST STRAW

Inspired by the rare and luscious *vin de paille* of France's Rhône Valley, this is the seventh 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 pressing. The unfermented juice is transferred into a new 500 litre French Oak barrel, where the wine slowly ferments and matures 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 2010
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% New French oak
Bottled	- February 2011
Colour	- Pale Straw
Nose	- Lime syrup, peach and quince
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	- 59 g/L
Alcohol	- 14.5%