

FERNGROVE WINE CO

CRAFTED  BY HAND

It all started with us wanting to break away and do something special of our own, something different... like the secession referendum of 1933 that proposed Western Australia withdraw from the Australian Federation.

With our experience and knowledge of Western Australia's wine regions, we wanted to make a range of wines like no other, wines that proudly show the best of the pristine and cool climate Great Southern.

In going our own way, we focused on wines that our friends and family love to drink. We wanted to create something with intriguing flavours and a rich, smooth finish. Crafted by hand and fiercely independent.

2018 FIELD BLEND

[WITH A TOUCH OF FLORAL & SPICE]



STATISTICAL INFORMATION

Composition:	89 % Gewürztraminer 10 % Sauvignon Blanc 1 % Semillon
Alcohol:	13%
Residual Sugar:	1.6g/L
TA:	6.6g/L
pH:	3.12

KEY POINTS

Growing Region:	100 % Great Southern
Vintage 2018 Notes:	The ripening period was steady with temperatures slightly below average for January and February, and then slightly above average for March and April. There were no significant rainfall events during this period. The near perfect weather produced whites with great freshness, natural acidity and elegance.
Winemaking Notes:	The Independence Field Blend was picked at night. The fruit was then crushed and destemmed immediately on arrival at the winery, via must chiller, to our press. The 'free-run' juice was separated from the skins and cold settled, and then racked. Under strict temperature-control the clear juice was fermented between 12-14C. The wine is then bottled young to ensure the freshness of the amazing Frankland River fruit is captured.

WINE CHARACTERISTICS

Colour:	Brilliant, straw yellow with hints of green.
Nose:	Aromatic rose petal, Turkish Delight and citrus blossom with a hint of spice and lemon zest.
Palate:	Made in a drier style, the wine is fresh and lively and has a mineral acidity. There are up front stone fruit and citrus notes with an elegant finish.
Cellaring Notes:	made to be enjoyed young, whilst fresh, but will also reward cellaring up to 5 years.
Food Pairing:	Will pair well with mildly spiced fish or chicken dishes.

-Independence-