



TECHNICAL SHEET

Fincher & Co. On the Brink

Sauvignon Sémillon, 2020

Vineyard Sites

Brink

Variety/Varieties

Sauvignon Blanc and Semillon

Grapegrowers

The Coterie

Climate

Cool

Alcohol

13%

Soil

Silt Loam and Clays

Residual Sugar

0 g/l

Vine Management

2 Cane VSP

pH

3

Serving Temp

< 16 °C

Total Acidity

7.5 g/l

Cellaring Potential

5+ Years

Winemaking

Marlborough's oldest organic vineyard, planted in 1991 with 1.6Ha Sauvignon Blanc and 0.67Ha of Semillon was handpicked as a field blend. The fruit underwent a partial skin ferment before being drained off skins into very old French Barriques and one new French Puncheon. Two hectares of historic Marlborough vines, brought back from 'the brink'.

Food Pairing

A superb pairing with river fish and lighter seafood, as despite its weight this wine shows some very delicate notes. Poultry and vegetable dishes, with a lean towards lighter spiced Asian dishes. The wine evolves in the glass and pairs well with hard cheeses.

Colour/Appearance

Medium Lemon

Aroma/Bouquet

This wine aromatically exhibits lemongrass, white peach, lanolin, and a hint of struck match on the nose.

Palate

Citrus peel aromas lead strongly onto the palate, with an immediate sense of richness and weight. The skin contact is obvious, giving the wine incredible vertical grip. A fuller bodied wine. Structurally and texturally fascinating, the varietal co-fermentation softening, but not repressing the polar opposite pull of the varietals. The wine over delivers, is delicious immediately but it will be very intriguing to watch the pallet fatten with age.

