



UNEARTH COONAWARRA'S HIDDEN GEM

2021 OLD STATION FUMÉ BLANC

Brand's Laira is an iconic winery, nestled in the heart of the famed "terra rossa" strip of the Coonawarra region in South Australia. Steeped in heritage, our Laira Vineyard was planted back in 1893 and is one of the oldest working blocks in the region. Brand's Laira offers a range of elegant yet richly flavoured premium wines from this distinct region.

Old Station was named in honour of the first single track rail line which opened in Coonawarra in 1887 and today borders one of our most important vineyards, the 'Station Vineyard'. This range was created to highlight the diversity of the Coonawarra region through classic varietals. Available exclusively through the Brand's Laira Cellar Door.

REGION

Coonawarra, SA

VINTAGE CONDITIONS

Vintage 2021 will be remembered in Coonawarra for several things; high tonnes, high quality and good weather. Spring weather was relatively dry, mild and calm during flowering leading to excellent fruit set across varieties. The weather was kind to us, and relatively mild weather, along with very little rain and cooler nights (especially in April) meant the grapes had plenty of time to ripen and reach full maturity without high Baumés, and maintaining good natural acidity. The extended ripening period also gave us the opportunity to harvest parcels at their optimum ripeness, and to develop wonderful intense varietal characters. Vintage 2021 is looking to be a standout vintage - vibrant colours and rich intense character-filled wines.

WINEMAKING & MATURATION

The fruit for this wine was sourced from our Station Vineyard, Fruit was harvested in the cool of the night and immediately pressed, and only the high quality free run juice portion was utilised. After cold settling then racking, fermentation was initiated in tank. Following partial fermentation, the juice was transferred to a mix of new and used French oak barrels to complete fermentation. The wine was matured on yeast lees in barrel with regular stirring to give the wine creaminess. The barrels were assessed and blended to produce the final wine.

COLOUR

Brilliant pale straw

NOSE/AROMA

Aromas of passionfruit curd and lime zest are backed by subtle spice and smoke characters from oak maturation.

PALATE

A fresh and zesty palate with citrus and tropical fruit flavours, subtle spicy smoke notes from oak maturation and a creamy texture from ageing on yeast lees.

ANALYSIS

Alc/Vol 13.00% **T.A** 6.03g/L **pH** 3.37 **RS (Glucose & Fructose)** 0.63 g/L

PEAK DRINKING

Lovely drinking while fresh now and for the next 3 to 4 years.

