

Jeu de Fin  
2017 Fume Blanc

With the ever-increasing globalisation of the wine industry, we, like you, could be forgiven for thinking we were all just pawns in the big wine company game. The release of the Pawn is a manifestation of our

resolve to amend this situation by releasing wines hand crafted from small parcels of premium fruit from our Adelaide Hills Vineyards.

This Fumé Blanc style has the wine fermenting in stainless steel and a small proportion of French Oak to develop its zesty flavours with a subtle grassy note that is complemented by a lingering finish of grapefruits and guava.

Its tightly woven acidity gives this wine a crisp freshness and a subtle oak character that adds great complexity and depth. A great wine to bridge the great divide between those who like the fresh zippy styles and those who prefer something with more complexity.

**Chess trivia** - Jeu de fin - or end game, may occur gradually or with the quick exchange of a few pairs of pieces.

In end game strategies the Pawns become more important; with the game often revolving around attempting to promote a Pawn by advancing it to the eighth rank.

**Goes best with** – Blue fin Tuna Sashimi, pickled spring vegetables and a picnic rug on the lawn

**Cellaring Trivia** - This wine is enjoyable now as a beautiful summer drink, but with its broader texture and palate weight, it has the structure to flower into a classic over the next 4 to 6 years.

**Harvest Date** – March 22nd 2017, 6am

**Vineyard Location** – Macclesfield, Adelaide Hills, South Australia, -35.186149, 138.815208

**Vigneron** - David Blows

**Harvest Weight** – 8 tonnes/hectare

**Clonal Material** – F4V6

**Winemaker**—Tom Keelan

**Alcohol** – 12.5%

**pH** – 3.45

**T.A.** – 6.01



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