



Creed Wines

TASTING NOTE



Madeleine



2005 Madeleine – Fume Blanc (Sauvignon Blanc)

1st Vintage Release

Region

Barossa

Percentages

Sauvignon Blanc 100%

Colour

Pale gold, light straw.

Nose

Lifted hints of citrus with a coconut backbone. Balanced quince and blossom are also evident.

Flavour

Crisp and clean with forward limes and quince fruits, balanced by impartation of French oak characters and a fine structure. Hints of riper fruit finish the dry and fresh finish.

Vinification and Maturation

A crisp and dry style of wine not readily seen in Australia more common throughout the Loire Valley, north east region of France in the sub region of Pouilly near Sancerre.

The fruit commonly used in this region is Sauvignon Blanc with the wine being given some time in oak and allowing the wine to generate a density to it. The wine is suited to ready drinking whilst young but will comfortably see up to eight years in the cellar.

Creed decided to make this style of Sauvignon Blanc following a tasting of old Barossa Fume's made by the now extinct Krondorf Winery in the late 60's and early 70's.

Harvested at optimum ripeness, fermented in tank and then sent to new French oak for three months the wine has been left to mature in the bottle.

With sensational ageing potential and a different approach to what is now a very common grape variety, Creed are therefore proud to present to you our first Madeleine Fume Blanc.

Technical data

Alc/ Vol: 11.0%

pH: 3.45

Ta: 7.10 gms/ litre

Creed Wines

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