



2015 Highland Heritage Estate Orange Fume Blanc

RRP \$20 / 2023 / ★★★★★☆

This has been barrel-aged in new French oak, setting a creamy, pungent tone to the herbaceous greengage and gooseberry voice of sauvignon, while imbuing a core of creamy lanolin, lemon oil and a riper tone of quince and stone fruits. The palate is multilayered and very ripe for the idiom. However, this mid-weighted wine never slips into tropical sweetness, reined in by the elevated vineyard (890m), gristly basalt soils and vanillin edges of oak. 13.5% alc. - NG



John Hordern
Winemaker

What do you believe gives this wine its 'wow factor'?

It's all about the flavours - lifted aromas of hazelnut and butterscotch, complemented by zesty citrus fruits and crushed herbs. Well-structured natural acidity and a hint of vanillin oak on the mid-palate combines with flavours of burnt butter and caramelised fig. It finishes with a lovely balance of both oak and acidity. Serve it with grilled lemon-herb pork chops - just the shot during the winter months.

Highland Heritage

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