



2008 NUIT BLANCHE - ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates:

Sauvignon Blanc: 8th of October, 2008

Semillon: 16th of October, 2008

Blend and grape source: 100% Estate grown Semillon and Sauvignon Blanc from the Rosomel Vineyards

Sauvignon Blanc: 87.5%

Semillon: 12.5%

Alcohol: 12.8% **pH:** 3.33

Residual Sugar: 2.38 g/L **T.A.** 6.08g/L

Bottling Date: May 28th, 2009

WINEMAKER'S NOTES

We exposed all bunches to sunlight at fruit set with leaf removal on both sides of the canopy to maximize fruit ripening. Green harvest was performed at the first sign of véraison and we only left the best bunches that were well exposed to sunlight in order to promote ripening, concentration of flavours and the expression of terroir.

The grapes were handpicked, hand sorted and whole bunch pressed. The juice was then cold settled for 48 to 72 hours prior to racking. The juice was warmed and then transferred to the barrels. The wine was fermented with native yeasts with ferments being allowed to reach 24-26 degrees Celsius. All the barrels were stirred weekly during barrel ageing. The wine was then blended in March 2009 and filtered before bottling.

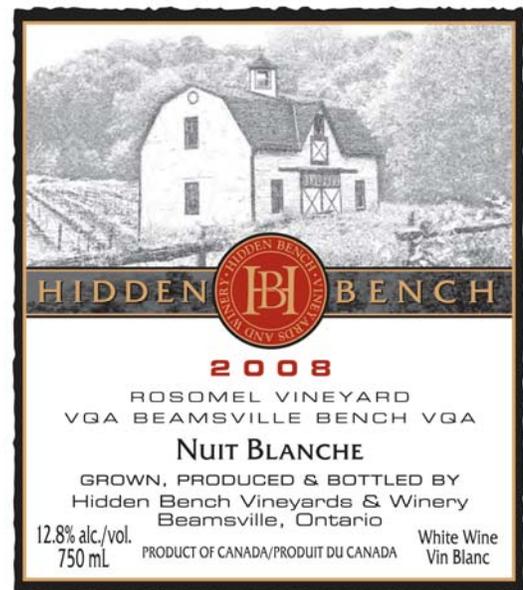
TASTING

Bright, golden straw colour. Layered nose with aromas of pink grapefruit, white peaches, fresh field asparagus and roasted hazelnuts. The 2008 Nuit Blanche has a rich, creamy mouth feel with great texture and weight and finishes with the same smoky minerality so typically seen in previous vintages.

THE GROWING SEASON

The 2008 vintage provided us with a long, late, ripening season with overall temperatures slightly higher than normal and with a good amount of bright sunshine which helped us achieve near perfect maturity levels for most varieties.

We had a good start to the growing season with slightly above normal temperatures and a perfect amount of precipitation for April and May.



TERROIR SERIES \$45

June was slightly warmer than average but the rainfall was also 52% higher than average.

July and the first half of August were challenging months with more precipitation than normal with temperatures a little cooler than average. This precipitation, combined with high humidity levels, set perfect conditions for higher disease pressure. Precise, world class viticulture practices, in particular, canopy management practices including manual bud and shoot thinning, as well as leaf removal, permitted us to stem these disease pressures effectively.

The beautiful growing conditions of the last two weeks of August and the first week of September were a great relief and played a pivotal role in setting the foundation for this very impressive vintage.

The excellent véraison period lead into a September and October which offered us near perfect conditions for a long, cool, ripening period, permitting us to produce elegant wines with great balance, beautiful aromas and flavours with an exceptional sense of *terroir*.