



2011 LA BRUNANTE

WINEMAKING DATA

Harvest Date: 7th of October to 7th of November, 2011
Brix at Harvest: 23.7
Blend and grape source: 100% organically grown estate fruit from the Rosomel, Locust Lane and Felseck Vineyards
56% Merlot, 25% Cabernet Sauvignon, 10% Malbec, 9% Cabernet Franc
Alcohol: 13.5% **pH:** 3.60
Residual Sugar: 0.26g/L **T.A.** 6.12 g/L
Bottling Date: August 29th, 2013
Oak regime: 100% French Oak: 90% New, racked after 6 months. 26% new for a further 14 months
Time in barrel: 20 months
Unfinned and Unfiltered

WINEMAKER'S NOTES

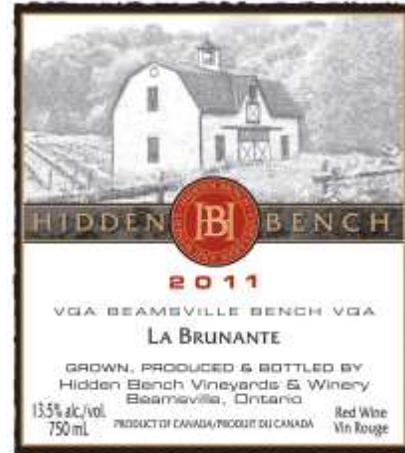
La Brunante is the flagship Bordeaux style blend from Hidden Bench made only in the best years, where optimum maturity and flavour development are achieved in the vineyard. This small-lot wine was harvested from our highest performing Merlot, Cabernet Sauvignon, Malbec and Cabernet Franc parcels across our three Estate vineyards. Yields from this blocks were extremely low (less than 1.5 metric tonne per acre on average) which contributes to the concentration and power of the wine. All blocks used in this assemblage were fermented separately in small batches, hand-plunged to gently extract ripe tannins, and then gravity transferred to barrel. Malolactic fermentation occurred spontaneously in barrel via natural bacteria. The wine was blended at the first racking of the six barrels in May 2012, and then returned to barrel for a further 14 months.

TASTING

Richly aromatic and powerful aromas of dark chocolate, sour cherry, ripe plum and cigar box. Powerful tannins frame a sweet mid palate core and the finish is long and dense, expressing blackberry and cassis. This age-worthy blend will benefit from extended cellaring, drink now until 2025

THE GROWING SEASON

2011 could be characterized as a year of contrasts! The start to the growing season was slow with cool and wet conditions (75mm above average rainfall in April and May) experienced in early Spring until mid June.



TERROIR SERIES
\$75.00

This was followed by an extended period of warm and dry weather from mid June until the end of September with above average temperatures and below average precipitation. The harvest period was challenging as a number of unpredictable weather systems gave us significant above average precipitation from September 26th through October 5th. Fortunately we had already picked a significant portion of our younger vines and were able to let the older vine fruit hang until after this rainy period due to the lack of breakdown. Overall the growing season ended up being fairly normal for our cool-climate viticulture area with 1557 Degree days, a harvest period that ran from September 19th to November 7th, and a lower than forecast yield averaging under 2 tonnes /acre or approximately 30 HI /hectare of physiological and sugar ripe fruit.

The saving grace of the vintage for Hidden Bench was the meticulous vineyard, canopy and yield management of our vineyard team coupled with timely (read lucky!!!) picking decisions. Every decision was thoroughly debated and considered by the Hidden Bench vineyard and winemaking team. Despite numerous challenges, we were able to bring in our handpicked fruit at optimum ripeness and our extensive "trriage" or sorting of the harvested fruit has yielded some excellent wines.

The 2011 wines show wonderful potential and should be viewed as typical examples of terroir driven, cool climate wines with elegance, higher acids and lower alcohols, in other words, age-worthy, balanced and easy to pair with your favourite foods.