



## 2012 NATUR ZERO DOSAGE

### WINEMAKING DATA

**Harvest Dates:** 15<sup>th</sup> to the 24<sup>th</sup> of August, 2012

**Brix at harvest:** 17.1 – 18.6

**Blend and grape source:** 100% organically certified and estate grown fruit from the Locust Lane and Felseck vineyards

**Pinot Noir:** 69.2%, **Chardonnay:** 30.8%

**Alcohol:** 12.5%      **pH:** 2.96

**Residual Sugar:** 0.47 g/L    **T.A.** 7.27g/l

**Bottling Date:** May 25<sup>th</sup>, 2013

**Disgorging Date:** June 7<sup>th</sup>, 2017

**Time on lees:** 7 months in barrel, 49 months on lees in bottle

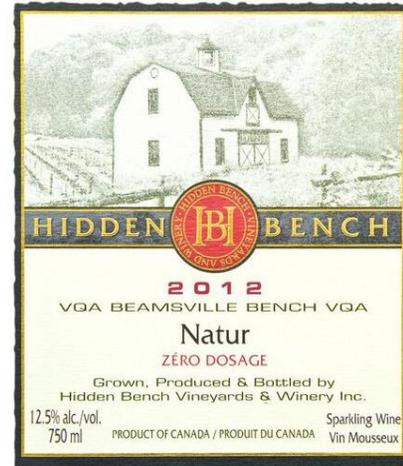
### WINEMAKER'S NOTES

The 2012 Natur is made in the Traditional Method where the wine undergoes a secondary fermentation in bottle to capture the CO<sub>2</sub> that provides the lovely *mousse* or bubbles we see and taste in the glass. The base-wine is comprised primarily of Pinot Noir for richness with Chardonnay blended in to provide elegance. In order to craft a wine that has the right balance of ripeness and acidity we desire in sparkling, the fruit is tended to a bit differently than our still wine parcels – we leave slightly more crop on the vine and keep a touch more leaves to protect the fruit.

After picking and sorting the fruit was transferred to the press as whole clusters. A long and gentle press cycle ensures the most pure juice is extracted. Only 500L of juice per 1000kg fruit was kept for the sparkling base-wine. This juice was fermented in neutral French oak (older than 5 years) to provide texture with minimal oak flavour.

The different components of the base-wine were blended in February 2013, prior to the *tirage* in May of that year. Tirage is the start of the secondary fermentation in bottle, which can take 3-6 weeks. This is when the bubbles are captured in the bottle rather than being lost!

After aging for more than 4 years on lees the bottles are riddled and disgorged to remove the spent yeast, leaving us with this delicious, bone dry traditional method sparkling wine.



### TERROIR SERIES

Zero Dosage is a term used when no sugar is added to the finished wine, which provides the most authentic expression of our *terroir*.

### TASTING

Our 2012 Natur shows bright citrus, candied lemon and floral aromatics, with a firm structure, balanced acidity, fine mousse and mineral finish. This wine is drinking beautifully now but will continue to improve in bottle through 2020.

### THE GROWING SEASON

The 2012 season could be characterized as a warmer than usual sparkling wine vintage on the Beamsville Bench, with above average temperatures (+3C to be specific). Meticulous canopy management to ensure sufficient leaf coverage, combined with early picking to preserve the natural acidity in the base wine, has provided a crispness and finesse in this classic sparkling wine. July and August were accompanied by little or no rainfall, and although the lack of precipitation was beneficial from a disease management point of view it caused some drought stress to our younger vineyard blocks. The growing season started warm with heat units throughout the summer to ripen our Pinot and Chardonnay for our sparkling base-wine perfectly.