



2013 BLANC DE BLANC

WINEMAKING DATA

Harvest Dates: September 9-19th, 2013

Brix at harvest: 17.7 – 19.5

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

Alcohol: 12.0% **pH:** 3.10

Residual Sugar: 0.47 g/L **T.A.** 7.12g/l

Bottling Date: May 22nd, 2014

Disgorging Date: July 11, 2018

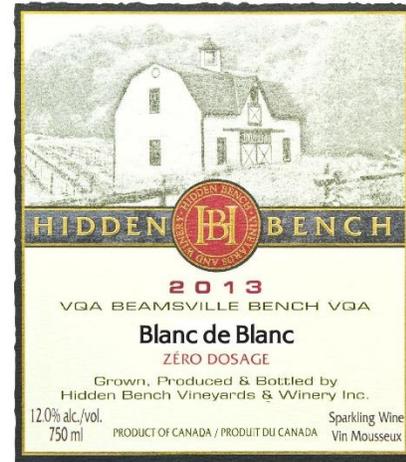
Time on lees: 7 months in barrel, 47 months on lees in bottle

WINEMAKER'S NOTES

This is our first release of a traditional method *Blanc de Blanc* sparkling wine. In 2013, the cooler growing season allowed the Chardonnay vines to slowly ripen fruit and capture the ideal flavours for a Blanc de Blanc.

After hand-harvesting and sorting the fruit was transferred to the press as whole clusters. The clusters are gently pressed to yield only the purest juice. A maximum of 500L of juice per 1,000kg fruit was kept for the sparkling base-wine. This juice is then settled for 48 hours before being racked off its heavy lees. Fermentation occurs in neutral oak barriques and the wine is aged prior to finalizing the selections in the early Spring. Once the best barrels are blended the base wine will go through *tirage*, for the secondary fermentation in bottle. This is how we capture the bubbles – an all natural *mousse*!

The bottles are then aged for four years on their lees prior to the disgorgement in the Summer of 2018, when the yeasts are removed and the bottle is topped with the same wine. This is a pure expression of *Brut Natur!* Zero Dosage is a term used when no sugar is added to the finished wine, which provides the most authentic expression of our *terroir*.



TERROIR SERIES

TASTING

Our inaugural 2013 Blanc de Blanc is a medium straw colour, with bright aromas of green apple and toasted almonds. The lively palate has bright acidity with elements of lemongrass, lime and a yeasty character. This wine has a long finish and will reward cellaring until 2023.

THE GROWING SEASON

The 2013 vintage can be characterized as variable with overall normal temperatures but higher than normal precipitation, particularly during the spring to mid-summer period. Following a mild winter and a relatively normal bud break, the rains of May/June/July enhanced an already vigorous vegetative growth phase for our vines which required our vineyard team to pay particular attention to shoot thinning / canopy management and our organic spray program during this period. Flowering and fruit set were strong and as such meticulously detailed manual hand work was required to minimize crop loads and balance vegetative growth to ensure that the fruit would achieve optimal maturity at harvest. Mid-August to the end of September was relatively dry with higher daytime / lower nighttime temperatures, resulting in excellent diurnal temperature shift which permitted great phenolic and sugar development for early/mid-season ripening varieties such as Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc.