



## 2013 FELSECK VINEYARD PINOT NOIR

### WINEMAKING DATA

**Harvest Dates:** 3<sup>rd</sup> of October, 2013

**Brix at harvest:** 22.3

**Blend and grape source:** 100% organically grown and certified estate Pinot Noir from the Felseck Vineyard

**Alcohol:** 12.7%      **pH:** 3.66

**Residual Sugar:** 0.16g/L      **T.A.** 5.86 g/L

**Bottling Date:** March 31<sup>st</sup>, 2015

**100% De-stemmed**

**Unfinned and Unfiltered**

**Vine age:** Planted in 2003

**Oak regime:** 100% French Oak: 28% new, 14% 2<sup>nd</sup> fill and older for the 1<sup>st</sup> 8 months; racked and returned to the same barrels for a further 6 months; Stainless steel 2 months prior to bottling

**Time in barrel:** 14 months

### WINEMAKER'S NOTES

The vines for this wine were meticulously maintained to maximize fruit ripening. Bunches were exposed to filtered sunlight through leaf removal on the East side of the canopy, while leaving leaves on the West side to protect against sunburn. 'Green harvest' was performed at the first sign of *véraison*. In 2013, yields were in perfect balance with vegetative growth at 41hL per hectare or 2.35 ton per acre.

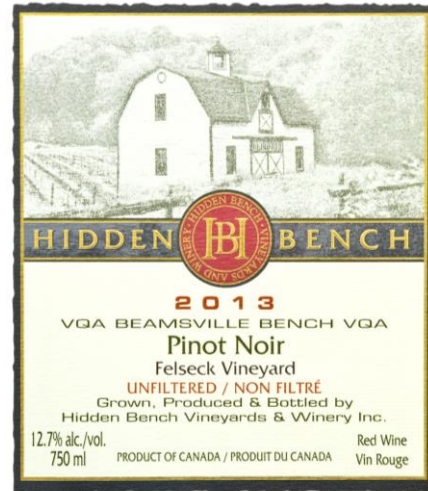
The grapes were handpicked, sorted, de-stemmed, berry sorted, transferred to 5-ton oak fermenters and then chilled for 7-10 days. Fermentation started naturally with indigenous yeast and the skins were hand-plunged three to four times a day to balance extraction with finesse in the finished wine. Gravity was used to fill barrels with the free run wine and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was complete in the Spring of 2014.

### TASTING

True to this unique vineyard, the 2013 Felseck Vineyard Pinot Noir shows a rich and intense layered nose of ripe red berry fruit and graphite. The palate is luscious and structured, showing ripe dark cherry and an earthy character. Supple tannins make this wine approachable now, but further cellaring will benefit those who have the patience.

### 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.



### TERROIR SERIES

\$38.00

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.

Later ripening varieties struggled to achieve the equivalent phenolic ripeness due to a sudden drop in temperatures experienced in the second week of October. Harvest started on September 10 and we were fortunate as a result of our meticulous organic vineyard practices to have some of our Pinot Noir hang until October 3<sup>rd</sup>, which assured near perfect maturity.

Our Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc wines from the 2013 vintage benefitted from the longer, cooler ripening season. Judicious picking, sorting and winemaking decisions made by our team, resulted in excellent, age worthy wines which are true expressions of cool climate, *terroir* driven wines with lower alcohols and higher natural acidity.