



2015 FELSECK VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: 23rd of September, 2015

Brix at harvest: 22.3

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

Alcohol: 13.0% **pH:** 3.44

Residual Sugar: 0.24g/L **T.A.** 5.97 g/L

Bottling Date: 22nd of March, 2017

100% De-stemmed

Un-fined and Unfiltered

Vine age: Planted in 2008, 2009

Oak regime: 100% French Oak: 20% new, 27% 2nd fill and the rest older for 10 months; racked and returned to 17% new and the rest older for a further 4 months; Stainless steel 3 months prior to bottling

Time in barrel: 14 months

WINEMAKER'S NOTES

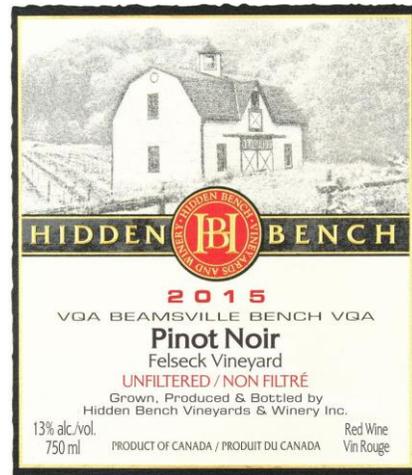
The vines for this wine were meticulously maintained to maximize fruit ripening. Bunches were exposed to filtered sunlight through leaf removal on the East side of the canopy, while leaving leaves on the West side to protect against sunburn. 'Green harvest' was performed at the first sign of *véraison*. 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 punched down two to three 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 in barrel and was complete in the Spring of 2016.

TASTING

Our 2015 Felseck Vineyard Pinot Noir has an intense nose of ripe red cherries, raspberry jam and hints of smoke. The juicy palate has firm structure framed by the subtle use of French oak to highlight the fruit character. Ripe strawberry and raspberry notes are followed by refreshing acidity and hints of graphite, a classic expression of this vineyard. This wine will reward up to 5 years cellaring for those that can wait.

THE GROWING SEASON

The growing season in the lead up to harvest 2015 saw yet another winter characterized by record breaking, brutally cold temperatures with plenty of snow and ice. Persisting



TERROIR SERIES

lower than average temperatures (to be precise, 8°C colder than normal for February), lead to potentially devastating bud damage on our vines with many days spent worrying about their survival.

Spring weather was relatively normal and the first evidence of bud break appeared on the 8th of May. High rainfall in June was followed by a very dry month of July. Mother Nature finally allowed normalcy to return and the summer brought warm and sunny conditions.

The beautiful warm weather lingered well into September, giving the vines a chance to slowly ripen fruit and gain phenological maturity. These favourable conditions lasted until the end of October, which allowed for good sugar accumulation and optimal flavours in all varieties.

Vintage at Hidden Bench commenced on the 17th of September with Chardonnay and the last of the Bordeaux reds was picked on the 27th of October.

Quality of the 2015 vintage is exceptional due to the favourable ripening conditions in both the aromatic whites and wines in barrel show tremendous potential. Varietals adapted to the Bench did particularly well, such as Pinot Noir, Chardonnay and Riesling, while the Bordeaux reds benefitted from the long warm Fall conditions. Despite being dealt two severe winters in a row, our particular and unique location on the Beamsville Bench, as well as scientific, meticulous and thoughtful viticultural practices, ensure that our vines are on the road to recovery.