



2015 LOCUST LANE VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: 27th of September, 2015

Brix at harvest: 23.1

Blend and grape source: 100% organically certified estate Pinot Noir from the Locust Lane Vineyard

Alcohol: 13.0% **pH:** 3.55

Residual Sugar: 0.21g/L **T.A.** 6.16g/L

Bottling Date: 22nd of March, 2016

100% De-stemmed

Un-fined and Unfiltered

Vine age: Planted in 2004, high density

Oak regime: 100% French Oak: 8% New, 24% 2nd fill and the rest neutral for a further 4 months; Stainless steel for 3 months prior to bottling

Time in barrel: 14 months

WINEMAKER'S NOTES

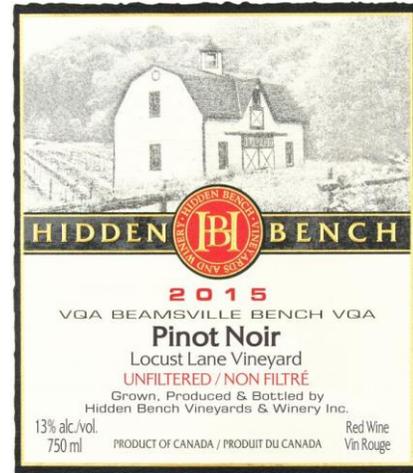
Vines were meticulously maintained to maximize fruit ripening. Bunches were exposed to direct sunlight through leaf removal to promote maturation and flavour development. Green harvest was performed at the first sign of *véraison*. The grapes were handpicked, sorted, de-stemmed and transferred to 5-ton oak fermenters and then chilled for 5-7 days. The wine was fermented with indigenous yeasts and the skins were hand-plunged two to three times a day during fermentation to balance extraction with finesse in the finished wine. Gravity was used to directly fill barrels at the end of fermentation and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel and was complete in the Spring of 2016.

TASTING

This vintage of the Locust Lane Pinot Noir is a stunning garnet colour, with an intense hue. The complex, fruit driven nose is comprised of dark fruit, chocolate along with earthy notes and hints of spice. The creamy palate is full of ripe purple plum, red liquorice, dark chocolate and baking spice notes. Fine silky tannins, a firm structure and generous length plays testimony to this exceptional single vineyard site. This wine is shy in its youth and will cellar for the next 10-15 years.

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.



93 points – Jamie Goode

TERROIR SERIES

Persisting 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.