



2016 NOCTURN ROSÉ

WINEMAKING DATA

Harvest Dates: 12th of September to 26th of October, 2016

Blend and grape source: 100% organically grown and certified estate fruit from the Locust Lane, Felseck and Rosomel Vineyards

Merlot, Cabernet Franc, Malbec, Pinot Noir and other

Brix at harvest: 22.8

Alcohol: 13.0% **pH:** 3.33

Residual Sugar: 4.0g/L **T.A.** 6.51 g/L

Bottling Date: March 20th, 2017

Time in oak: 5 months in neutral oak, partial malolactic fermentation

WINEMAKER'S NOTES

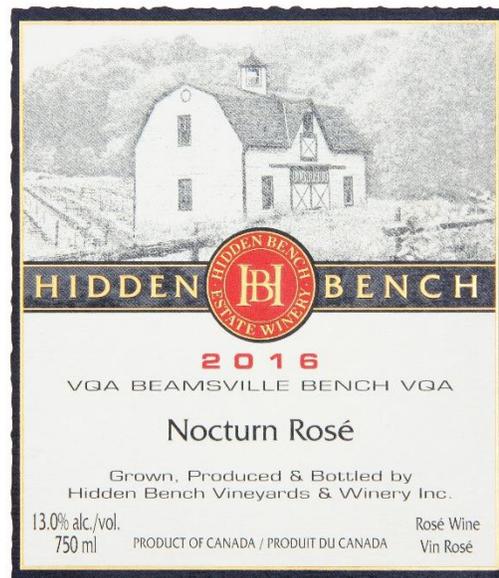
Both whole cluster pressing, with minimal skin contact as well as traditional *saignée* – draining of the juice – were used to create our Nocturn Rosé. On average, 2-4% of the juices from every batch of red variety on skins were drained after 24 - 48 hours of cold soak to extract the desired colour, flavour and structure. The juice was then kept cool until all the reds were harvested before racking and fermentation. The components were fermented in neutral French Oak barrels and stainless steel tank to preserve freshness and add complexity and richness to the final blend.

TASTING

This Bordeaux variety rose has a vibrant ruby colour and is bursting with raspberry and cherry aromas. Bright berry fruit and rhubarb intensity lingers on the full-bodied palate with hints of spice and a crisp, lingering finish. We recommend you enjoy this wine on its own or paired with stone grilled pizza or your favourite Mediterranean dish.

THE GROWING SEASON

Following a relatively mild winter than the previous two, the season started off with an early but variable spring with bud break starting around May 1st. By the end of May, conditions were much warmer and drier than normal and persisted well into the summer. Soil moisture levels were much lower than the norm with most of the summer storms bypassing our Beamsville Bench vineyards. Younger vineyard plantings, with shallow root systems were most affected by the low soil moisture and the decision was made to remove the fruit and



ESTATE SERIES

\$19.75

to hand irrigate these vines to give the vines a chance to avoid heat stress. Older, mature vines with deep established root systems showed no signs of stress and easily supported their balanced crop load.

The hot and dry weather, with a record breaking 33 days above 30°C, continued throughout the summer, with lots of bright sunshine and just enough rain to keep drought conditions from becoming too severe. Crop levels were good, with bunches increasing in size after the mid-August rains.

Harvest at HB started on the 2nd of September with Pinot Noir and Chardonnay for sparkling base wines, followed by Rose, Chardonnay and Pinot Noir around the middle to late September. Weather conditions were favourable throughout vintage with warm and dry conditions prevailing. Due to the dry conditions and meticulous vineyard and canopy management, disease pressure was minimal and it was a pleasure harvesting phenologically ripe and clean fruit across all the varieties grown.