



2016 NUIT BLANCHE ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: September 20 – 30th, 2016.

Brix at harvest: 23.5

Blend and grape source: 100% organically certified Sauvignon Blanc and Semillon from the Rosomel Vineyard

Sauvignon Blanc: 93.8%, Semillon: 6.2%

Alcohol: 13.0% **pH:** 3.11

Residual Sugar: 1.29g/L **T.A.** 6.50g/L

Oak regime: 100% French oak: 13% new, 13% second fill and the rest neutral oak, for 9 months

Bottling Date: August 23rd, 2017

WINEMAKER'S NOTES

Growing conditions in 2016 meant we had to protect the fruit from sunburn to ensure we captured the varietal typicity of Sauvignon Blanc. Semillon tends to like the heat and performs well in these conditions.

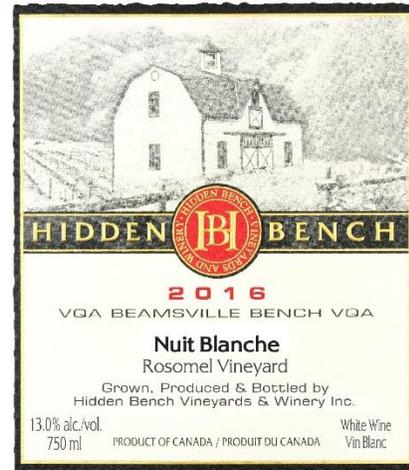
The grapes were handpicked; gently hand sorted and whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking after which it was warmed up to 16°C and then transferred to barrel. Fermentation occurred naturally and the barrels were stirred weekly during fermentation to increase mouth feel and creaminess. The 2016 Nuit Blanche was blended in July of 2017 and filtered before bottling.

TASTING

The 2016 Nuit Blanche is a pale lemon colour with an intense nose of flint, golden apple and white blossom. This medium weight wine is textured and has herbal notes, hints of smoke and a bright refreshing acidity, making it a classic expression of Nuit Blanche. This wine pairs perfectly with monkfish or gnocci and roasted vegetables.

THE GROWING SEASON

Following a relatively mild winter, 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, which persisted well into the summer.



ESTATE SERIES

Soil moisture levels were much lower than normal 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 to hand irrigate these vines 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 mid-August rains.

Harvest at Hidden Bench started on the 2nd of September with Pinot Noir and Chardonnay for sparkling base wines, followed by Rosé, Chardonnay and Pinot Noir in mid to late September. Weather conditions were favourable throughout vintage with warm and dry conditions prevailing. Due to these dry conditions and meticulous vineyard and canopy management, disease pressure was minimal and it was a pleasure harvesting phenologically ripe and healthy fruit across all the varieties grown on our estate.

The exceptional weather of the 2016 vintage, permitted all grape varieties to show a lot of promise. Cool climate cultivars such as Riesling, Chardonnay and Pinot Noir show elegance and restraint, with typical Bench minerality, while the later ripening Bordeaux varieties show a richness with a ripe dark fruit character.