



2018 NOCTURN ROSÉ

WINEMAKING DATA

Harvest Dates: September 8 – 29, 2018

Blend and grape source: 100% estate grown and organically certified fruit.

98% Pinot Noir and 2% Merlot

Brix at harvest: 19.2 – 21.9

Alcohol: 12.5% **pH:** 3.61

Residual Sugar: 2.1g/L **T.A.** 5.74 g/L

Bottling Date: April 9th, 2019

Time in oak: 5 months in neutral oak.

WINEMAKER'S NOTES

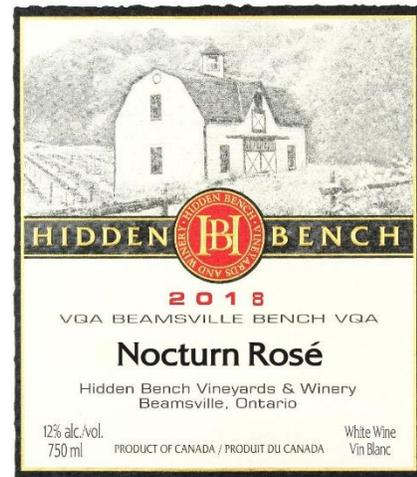
The Nocturn Rosé is a Pinot Noir-based wine derived from the *saignée* method of draining juice from our red wine fermentation vessels during 'cold soak'. Between 8-10% of the juice is 'bled off' the vat and settled in tank over a period of 2-3 days prior to racking and transferring to barrel. 100% neutral French Oak is used for fermentation & brief aging of 5 months. The wine is then racked & blended prior to bottling. A small portion of Merlot wine is added to bring structure to the finished blend.

TASTING

Our pale ruby 2018 Nocturn Rosé has an enticing nose of red cherry and wild raspberry. This weighted, saignée, rosé has hints of spice, with tart rhubarb and a concentrated fruit core. This small-lot wine is best enjoyed while young and fresh.

THE GROWING SEASON

The earliest impacts on the 2018 growing season occurred on November 22nd, 2017, when late-season cold temperatures dropped to -8.1c, impacting the vines' ability to acclimate for winter. As New Year's Eve approached, temperatures dropped down to -20c and the vines were affected, with nascent buds damaged – reducing the crop size for 2018.



ESTATE SERIES

The rest of the winter was fairly uneventful, and April was typically cool and wet. May temperatures were slightly higher than average, and the vines came out of dormancy for Spring. Bud break started May 10th with Pinot Noir and Chardonnay, and lasted 7 days. After "bud break" we were able to see the potential winter damage and adjusted our viticulture accordingly.

Flowering typically occurs during Summer Solstice, and 2018 was no different. Berry formation was good across all varieties, although younger blocks of Chardonnay showed uneven berry set.

July and August were noted for extreme heat and very dry conditions, with average temperatures just below 30c. Lack of moisture in the ground and the intensive, prolonged, heat, meant the berries were very small, immediately reducing our potential crop by approximately 30%.

Late August rains gave the vines the boost they needed to properly mature fruit with less sugar accumulation than 2017, the 2018 vintage is noted by concentration.

A smaller crop meant we were able to harvest each block at optimal ripeness. The weather cooperated as we started picking for sparkling wine on September 7th and then finished with Cabernet Franc & Merlot on October 19th. An early season!