



## 2019 FUMÉ BLANC ROSOMEL VINEYARD

### WINEMAKING DATA

**Harvest Dates:** October 12-15 ,2019

**Brix at harvest:** 20.7

**Blend and grape source:** Organically certified and estate grown Sauvignon Blanc.

**Alcohol:** 13.0%      **pH:** 3.23

**Residual Sugar:** 2.00 g/L    **T.A.** 6.89g/L

**Oak regime:** 100% French Oak; 12% New, 6% 2<sup>nd</sup> Fill; 6% 3<sup>rd</sup> Fill, balance Neutral.

**Bottling Date:** June 11, 2020

**Certified Organic by Pro-Cert**



### ESTATE SERIES

### WINEMAKER'S NOTES

In 2019 we exposed Sauvignon Blanc bunches at fruit-set to sunlight by removing leaves on the east side of the canopy, this is done to open up the air flow from the west side slightly during a wet growing season. Green harvest was performed at the start of *véraison* and we only left the healthiest bunches on the vine in order to promote ripeness, concentration of flavours and the expression of *terroir*.

The grapes were handpicked, hand sorted and gently whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking and then warmed up to 16°C and transferred to barrel. Fermentation then occurred naturally with indigenous yeasts. The 2019 Fumé Blanc was blended in May 2020, prior to bottling in June.

### TASTING

Pale gold in colour with a subtle nose of flint, green apple and fresh grass. Gentle flavours on the palate of fresh grapefruit, mandarin, and herbaceous notes of fennel and thyme are all complimented by refreshing acidity and minerality. Drinking beautifully now, this wine will reward those who cellar it for the next 3-5 years.

### THE GROWING SEASON

A wet, cool April and May meant a delayed start to the season pushing 'bud break' behind what we typically see in our vineyards. The cool temperatures persisted throughout May and into June, with much lower than seasonal averages.

We are used to celebrating the summer solstice when the vines are going through their flowering period but in 2019 there was a significant delay in flowering, which gave us an early sign that we were going to have a later harvest than normal.

Berry set was quite good considering the wet weather that challenged us in the Spring. July and August presented obstacles, for high disease pressure and we were forced to open up the canopies to ensure good airflow and sunlight exposure to the nascent grape bunches.

August was punctuated with a 'heart in throat' hail event on the 16th, with 'quarter size' hail stones raining down on our vines. Fortunately the damage was minimal and we considered this 'nature's crop reduction' to ensure fruit yields are in check for the best quality.

The end of summer was a waiting game. You can't rush greatness and we had to monitor fruit maturity and flavour development. It gave us time to prepare for the coming harvest and a healthy crop size.

Harvest for the 2019 vintage began on September 19th with Pinot Noir. The harvest was prolonged with a few rain events but our hard work during the growing season paid off and we were able to craft a wonderful array of wines from a very unique vintage.