



2009 NUIT BLANCHE - ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates:

Sauvignon Blanc: 6th of October, 2009

Semillon: 19th of October, 2009

Blend and grape source: 100% Estate grown Semillon and Sauvignon Blanc from the Rosomel Vineyards

Sauvignon Blanc: 89.7%

Semillon: 10.3%

Alcohol: 12.8% **pH:** 3.01

Residual Sugar: 5.8 g/L **T.A.** 10.41g/L

Bottling Date: May 26th, 2010

WINEMAKER'S NOTES

In 2009 we exposed all bunches at fruit set to sunlight by removing leaves on both sides of the canopy. Green harvest was performed at the onset of *véraison* and we only left the healthiest bunches that were well exposed to sunlight in order to promote ripening, concentration of flavours and the expression of terroir.

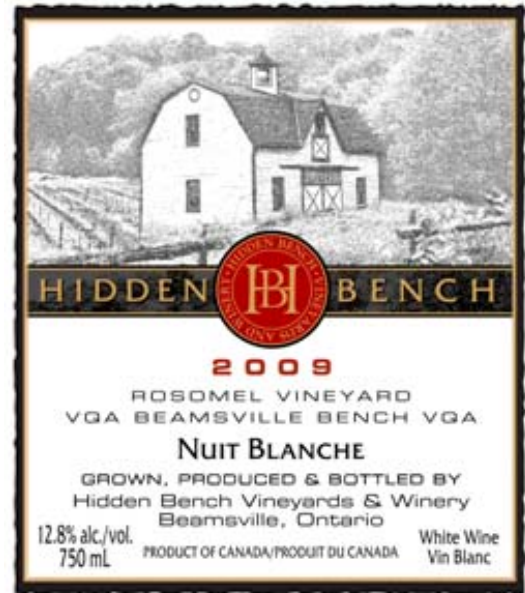
The grapes were hand picked, very gently hand sorted and whole bunch pressed. The juice was then left to settle at 5°C for 48 hours prior to racking after which it was warmed up to 18°C and then transferred to neutral barrels. Fermentation occurred naturally with wild yeasts and the barrels were stirred weekly during barrel ageing to increase mouth feel and roundness. The 2009 Nuit Blanche was blended in March 2010 and filtered before bottling.

TASTING

Bright, golden straw colour. A powerful bouquet of Meyer lemon, lime confit and flinty smoke. Pink grapefruit dominates the palate with gooseberries and a honeysuckle note that we believe comes from the Semillon. The wine is generous, rich and has a great future ahead (3-6 years).

THE GROWING SEASON

The 2009 vintage can be characterized by the saving grace of late August and the month of September. This six week period turned a challenging growing season into a classic. Overall seasonal temperatures were lower than historical averages while precipitation levels were higher. This required meticulous attention to detail in the vineyard with extreme yield management to ensure our fruit achieved the highest possible maturity.



TERROIR SERIES \$40

April, May and June were cool months with more rain than the previous five years – 325 millimeters in a 90-day period! New vineyard plantings benefited from this moisture, while our existing blocks required more attention to limit vigor.

In July it was evident that extreme yield management was required to ensure the best quality fruit. Green harvesting – the removal of under-ripe grape bunches from each vine – was completed three weeks earlier than normal to fruit maturity. Using precision viticulture we meticulously maintained vine growth to expose fruit to sun, encourage air circulation and in turn open up the canopy. Leaves were removed when they shaded grape bunches; vine shoots were positioned to reach straight-up to the sun.

There was a positive change in mid - August and throughout September. This period of dry, warm weather was an enormous advantage to the success of the 2009 vintage. Flavours developed beautifully in the vineyard. The benefits of our yield management were evident in mid-September and harvesting started the first week of October.

The harvest months of October and November were cooler than average. This prolonged the vintage and allowed our fruit to ripen completely on its own terms. Cool climate viticulture contributes to the story of our *terroir* and vintage to vintage variation adds to the notion of 'truth' in wine.