



2010 LA BRUNANTE

WINEMAKING DATA

Harvest Date: 27th of September to 23rd of October, 2010

Brix at Harvest: 22.6 – 25.5

Blend and grape source: 100% organically grown estate fruit from the Rosomel, Locust Lane and Felseck Vineyards
33% Merlot, 31% Cabernet Franc, 19% Cabernet Sauvignon, 17% Malbec

Alcohol: 13.9% **pH:** 3.63

Residual Sugar: 0.48g/L **T.A.** 6.24 g/L

Bottling Date: May 23rd, 2012

Oak regime: 100% French Oak: 66% New, 16% 2nd and 18% 3rd fill, Racked after 5 months. Further 13 months in barrel.

Time in barrel: 18 months

Unfined and Unfiltered

WINEMAKER'S NOTES

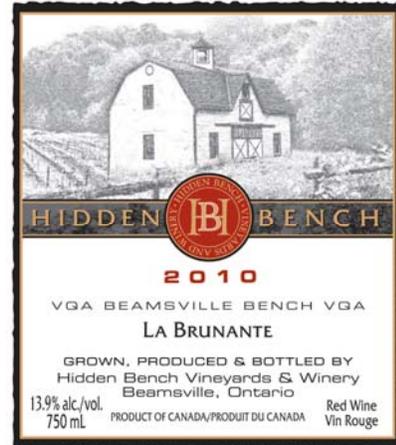
La Brunante is the flagship Bordeaux style blend from Hidden Bench made only in the best years where optimum maturity and flavour development are achieved in the vineyard. This small-lot wine was harvested from our highest performing Merlot, Cabernet Sauvignon, Malbec and Cabernet Franc parcels across our three Estate vineyards. Yields from this blocks were extremely low (less than 1.5 metric tonne per acre on average) which contributes to the concentration and power of the wine. All blocks used in this assemblage were fermented separately in small batches, hand-plunged to gently extract ripe tannins, and then gravity transferred to barrel. Malolactic fermentation occurred spontaneously in barrel via natural bacteria. The wine was blended at the first racking of the six barrels in April 2011, and then returned to the same barrels. After a further 13 months in barrel, the wine was bottled using gravity. This wine has never been pumped, fined or filtered.

TASTING

Old world in style, the colour is deep violet. An expressive and elegant nose shows richness, with ripe dark plum layered with white pepper, raspberry and a fine smokiness. Powerful tannins frame the palate which expresses intense blackberry and cassis. This age-worthy blend will benefit from extended cellaring, drink now until 2025.

THE GROWING SEASON

2010 provided us with a longer than usual growing season as bud burst happened two weeks earlier than average on the Beamsville Bench. Winter and early Spring were relatively mild and dry with precipitation slightly lower than normal.



TERROIR SERIES
\$75.00

Overall, summer temperatures were higher than the seasonal average which, accompanied with a good amount of bright sunshine, helped us achieve near perfect maturity levels for most varieties.

The growing season started well with a warm and sunny May, with a number of high-temperature records broken. Overall monthly temperatures were consistently above normal, which enabled fast and healthy vine growth.

June saw more normal temperatures with higher precipitation while the weather in July was hot, sunny and perfect for maturing our grapes.

Using world-class, precision viticulture, we meticulously maintained vine growth to open the canopy and expose fruit to the sun and encourage air circulation. Leaves were removed where they shaded grape bunches; vine shoots were positioned to reach vertically to the sun for maximum leaf surface area exposure. The sunny and dry *véraison* period led to a warm September and gradually cooling October with cool nights and temperate days, which offered us, again, near perfect conditions for a long, cool, ripening period. Flavours developed slowly and beautifully in the vineyard permitting us to produce elegant and balanced wines – which are a genuine reflection of the *terroir* of the Beamsville Bench.

2010 has the potential to be an outstanding vintage, possibly one of the best in the previous 6 years. What makes this vintage so special is that conditions were favourable for most grape varieties, both the early as well as late ripening cultivars.

Cool Climate precision viticulture contributes to the story of our *terroir* and vintage to vintage variation adds to the notion of “truth” in wine.