



2012 ESTATE PINOT NOIR

WINEMAKING DATA

Harvest Dates: 7th to 17th of September, 2012

Brix at harvest: 22.8

Blend and grape source: 100% organically grown estate Pinot Noir from Locust Lane, Felseck and Rosomel Vineyards

Alcohol: 13.5% **pH:** 3.45

Residual Sugar: 0.2g/L **T.A.** 5.97 g/L

Bottling Date: March 12, 2014

100% De-stemmed

Vine age: Planted 1990 to 2006

Oak regime: 100% French Oak: 33% new, 10 months; 6% new, stainless steel barrels and neutral oak for a further 6 months

Time in barrel: 16 months

WINEMAKER'S NOTES

The fruit for our Estate Pinot Noir comes from select parcels in all three our estate vineyards.

At fruit set, we exposed all bunches to sunlight, with leaf removal on both sides of the canopy to maximize ripening. Green harvest was performed at the first sign of *véraison*.

Yields in 2012 were naturally low and on average the Estate Pinot Noir produced 28hL per hectare (1.7 tons/acre).

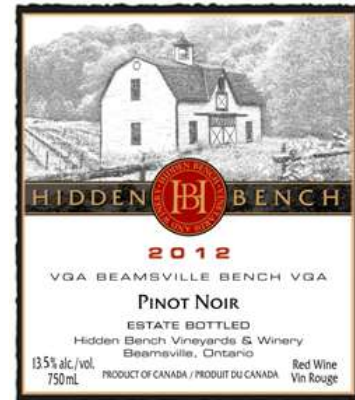
The grapes were handpicked, sorted and cold-soaked in small lots for 5 to 8 days. Fermentation started naturally with indigenous yeasts and the caps were gently hand-plunged between three and four times daily during fermentation. At the end of fermentation the free run wine was drained by gravity directly into barrels and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel.

TASTING

Vibrant raspberry, ripe black cherries and plums express the warm and sunny 2012 vintage. The palate is loaded with rich, concentrated red and dark fruit notes, with an underlying earthiness and a savoury, juicy finish. Tannins are round and silky. Drink now until 2020

THE GROWING SEASON

The 2012 growing season can be characterized as an almost perfect example of what the potential impact both positive and negative can be of global warming on the viticulture of our region. We experienced a very warm and mild winter which permitted our vineyards not to experience any winter cold damage as the coldest temperature we experienced was -16°C which is well above the threshold for any bud damage.



ESTATE SERIES

\$29.75

This warm winter led to an early bud break in late April which caused us some acute anxiety on the weekend of May 5th and 6th as we experienced temperatures well below freezing. We were able to mitigate damage to the buds of our vines (particularly Chardonnay) by using a helicopter to keep the cold air moving to avoid frost damage, an expensive insurance policy but in our view well worth the risk.

The above average temperatures (+3°C) continued throughout the Spring and Summer and although we had adequate precipitation early in the year the very warm temperatures of July and August were also accompanied by little or no rainfall. This lack of precipitation and lower than normal humidity resulted in less disease pressure so our vineyard team was able to reduce the number of organic copper and sulphur sprays to avoid mildew in the vineyards, a bonus for a certified organic producer like HB. Although the lack of precipitation was beneficial from a disease management point of view it caused some drought stress to our younger vineyard blocks and resulted at the end of the season in a 20% reduced crop weight due to lower grape bunch weights.

As we do every season we adapted our canopy management strategy to suit the particularities of the vintage and in addition to very specific vertical shoot positioning we left more than usual leaf coverage in the fruit zone to prevent sunburn on the grape clusters and to preserve delicate aromas of both red and white varieties.

Harvest started and ended about 10 days earlier than normal and the overall quality and health of the grapes across all varieties was exceptional with near perfect phenolic and sugar ripeness. This resulted in wines with exceptional concentration and richness coupled with good structure and fruit focus. We look forward to following the evolution of this superior vintage over the next few years.