



2012 LOCUST LANE VIOGNIER

WINEMAKING DATA

Harvest Dates: 17th of September, 2012

Brix at Harvest: 22.4

Blend and grape source: 100% organically grown estate fruit from the Locust Lane Vineyard

Alcohol: 13.0% **pH:** 3.27

Residual Sugar: 2.01 g/L **T.A.** 6.39 g/L

Bottling Date: April 4th, 2013

Oak regime: 100% French Oak: all 5th fill and older (neutral)

Time in barrel: 5.5 months

Bottled by gravity

WINEMAKER'S NOTES

All Viognier bunches were exposed to sunlight at fruit set with leaf removal on both sides of the canopy to maximize ripening. Our Viognier comes from two parcels, a total of 0.68 acres and we harvested the equivalent of 22hL per hectare (1.42 tons/acre). After a gentle press cycle, the juice was cold settled for 2 days, then racked and transferred to neutral barrels by gravity. By fermenting in barrel, we preserve the delicate varietal aromatics while simultaneously improving the mouth feel of the wine.

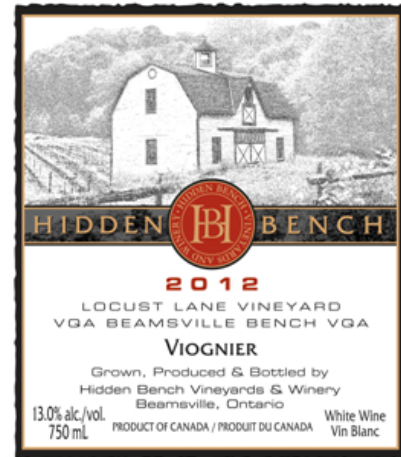
TASTING

Delicate bouquet of white flowers, white peach and cinnamon spice. The fresh peach and apricot palate is dry and mineral, with a luscious mid-palate and subtle toast nuances. This is a true expression of the elegance of the variety grown in a cool climate.

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. 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



ESTATE SERIES

\$35.00

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.