



2012 NUIT BLANCHE ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: 1st to 11th of September, 2012

Brix at harvest: 23.2

Blend and grape source: 100% organically grown Sauvignon Blanc and Semillon from the Rosomel Vineyard

Sauvignon Blanc: 94.3%, Semillon: 5.7%

Alcohol: 13.5% **pH:** 3.16

Residual Sugar: 2.79 g/L **T.A.** 7.28g/L

Oak regime: 100% French oak: 8% new, 8% 2nd fill and the rest neutral oak, for 6.5 months

Bottling Date: May 27th, 2013

WINEMAKER'S NOTES

In 2012 we exposed bunches at fruit set to sunlight by removing leaves on the east side of the canopy only, while providing some shade on the west side to protect against sunburn. Green harvest was performed at the start 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*.

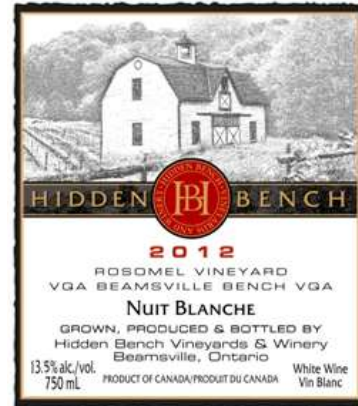
The grapes were handpicked; gently hand sorted and whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking after which it was warmed up to 18°C and then transferred to barrel. Fermentation occurred naturally with indigenous yeasts and the barrels were stirred weekly during fermentation to increase mouth feel and creaminess. The 2012 Nuit Blanche was blended in March 2013 and filtered before bottling.

TASTING

Rich and toasty nose with aromatic spice, hay and green apple on the nose. Smoke and flinty notes compliments a creamy palate concentrated with passion fruit and candied pineapple. Shy in its youth, this vintage will benefit from careful cellaring. Serve cool at 12-14C.

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 lead 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.



TERROIR SERIES

\$40.00

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.