



2013 NATUR ZERO DOSAGE

WINEMAKING DATA

Harvest Dates: September 9-19th, 2013

Brix at harvest: 17.7 – 19.5

Blend and grape source: 100% organically certified and estate grown fruit from the Locust Lane and Felseck vineyards

Chardonnay: 70%, **Pinot Noir:** 30%

Alcohol: 12.0% **pH:** 3.10

Residual Sugar: 0.47 g/L **T.A.** 7.12g/l

Bottling Date: May 22nd, 2014

Disgorging Date: April 15th, 2021

Time on lees: 7 months in barrel, 83 months on lees in bottle,

WINEMAKER'S NOTES

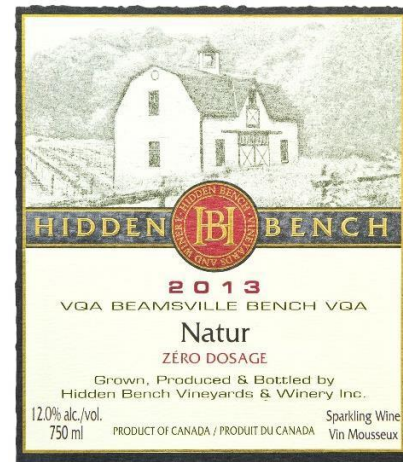
After hand picking and sorting, the fruit was transferred to the press as whole clusters. A long and gentle press cycle ensures the most pure juice is extracted. Only 500L of juice per 1000kg fruit was kept for the sparkling base-wine. This juice was fermented in neutral French oak (older than 5 years) to provide texture with minimal oak flavour. The base wine blended in February 2014, and *tiraged* in May 2014. The wine aged on its lees in bottle for 83 months before being disgorged in Spring 2021. Zero Dosage is a term used when no sugar is added to the finished wine, which provides the most authentic expression of our *terroir*.

TASTING NOTES – APRIL 2018

Notes of brioche, dried almond and hints of citrus. The generous midpalate, body, intensity and structure lead to flavours of fresh orange and an autolytic character. It's fine and persistent bubbles give it a clean crisp finish. Drinking beautifully now, this wine pairs perfectly with many different cheeses and appetizers.

TASTING NOTES – NOVEMBER 2022

After almost 7 years on the lees and 1.5 years aging under cork, this fully evolved sparkling wine displays developed aromas of fresh yellow fruit, toasted pistachio, and grilled and buttered sourdough. The palate is still laser-focused with flavours of lemon curd, almond croissant, and candied pineapple. Drink now with a celebratory meal, or a bowl of buttered salted popcorn.



LIBRARY SERIES

THE GROWING SEASON

The 2013 vintage can be characterized as variable with overall normal temperatures but higher than normal precipitation, particularly during the spring to mid-summer period. Following a mild winter and a relatively normal bud break, the rains of May/June/July enhanced an already vigorous vegetative growth phase for our vines which required our vineyard team to pay particular attention to shoot thinning / canopy management and our organic spray program during this period. Flowering and fruit set were strong and as such meticulously detailed manual hand work was required to minimize crop loads and balance vegetative growth to ensure that the fruit would achieve optimal maturity at harvest.

Mid-August to the end of September was relatively dry with higher daytime / lower nighttime temperatures, resulting in excellent diurnal temperature shift which permitted great phenolic and sugar development for early/mid-season ripening varieties such as Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc. Later ripening varieties struggled to achieve the equivalent phenolic ripeness due to a sudden drop in temperatures experienced in the second week of October. Harvest started on September 10 and we were fortunate as a result of our meticulous organic vineyard practices to have some of our Pinot Noir hang until October 3rd, which assured near perfect maturity.

Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc benefitted from the longer, cooler ripening season. Judicious picking, sorting and winemaking decisions made by our team, resulted in excellent, age worthy wines which are true expressions of cool climate, *terroir* driven wines with lower alcohols and higher natural acidity.

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