



2013 FUMÉ BLANC ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: 27th of September to 1st of October, 2013

Brix at harvest: 20 – 22.7

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

Alcohol: 13% **pH:** 3.25

Residual Sugar: 1.8 g/L **T.A.** 6.12g/L

Oak regime: 100% neutral French oak: 50% each 4 year and 5 year old, fermented and aged in barrel for 6 months

Bottling Date: August 25th, 2014

WINEMAKER'S NOTES

In 2013 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 transferred to barrel. Fermentation occurred naturally with indigenous yeasts and the barrels were stirred weekly during fermentation to increase mouth feel and creaminess. The 2013 Fumé Blanc was blended in March 2013 and filtered before bottling.

TASTING

Golden straw in colour, with an aromatic, complex nose of fresh fig, passion fruit and green apple. The palate is supple, generous and luscious, continuing the aromas on the nose of fig and passion fruit, balanced by refreshing acidity. Flinty and smoky mineral notes persists in this Old World style Fumé Blanc.

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,



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\$27.75

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.

Our Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc wines from the 2013 vintage 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.