



2015 LA BRUNANTE

WINEMAKING DATA

Harvest Date: 20th to 27th of October, 2015

Brix at Harvest: 23.8 – 24.4

Blend and grape source: 100% estate grown certified organic fruit.

50% Merlot, 26% Malbec, 21% Cabernet Franc, 3% Cabernet Sauvignon.

Alcohol: 13.5% **pH:** 3.42

Residual Sugar: 0.2g/L **T.A.** 6.24 g/L

Bottling Date: August 23rd, 2017

Oak regime: 100% French Oak: 9% new, 52% second fill, with balance neutral.

Time in barrel: 20 months

Un-fined and Unfiltered.

WINEMAKER'S NOTES

La Brunante, our iconic Bordeaux-styled red blend, is only made in the best years. A small crop of very concentrated, ripe fruit in 2015 allowed us to select barrels for this wine and deem the vintage 'Brunante-Worthy'!

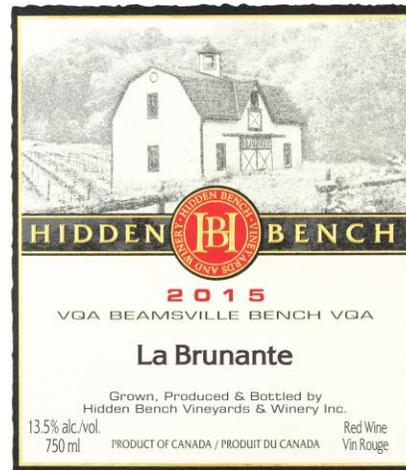
All the fruit was handpicked, sorted and de-stemmed. After 5-7 days of cold maceration, the components of the blend were fermented separately in small batches and 5-8% of the juice from every batch was drained from the skins to improve colour, structure and intensity of flavours. The wines spent 7 to 10 days post fermentation on their skins to encourage polymerization of complex tannins that add a silky texture to the wine before being drained by gravity to barrel. Following aging for 20 months in French Oak barrels, the final barrel selections for *La Brunante* were made and blended. The wine is unfiltered and un-fined and was bottled in August 2017.

TASTING

This highly structured and concentrated wine is a rich dark purple colour with pronounced aromas of cassis, blackberry and cedar spice. The round and full palate has dark chocolate and dark ripe plum. The long, persistent, finish has well integrated acidity and tannins. This landmark wine will reward cellaring for the next 10-20 years from vintage.

THE GROWING SEASON

The growing season in the lead up to harvest 2015 saw yet another winter characterized by record breaking, brutally cold temperatures with plenty of snow and ice. Persistent



TERROIR SERIES

lower than average temperatures (to be precise, 8°C colder than normal for February), lead to potentially devastating bud damage on our vines, with many days spent worrying about their survival.

Spring weather was relatively normal, and the first evidence of bud break appeared on the 8th of May. High rainfall in June was followed by a very dry month of July. Mother Nature finally allowed normalcy to return and the summer brought warm and sunny conditions.

The beautiful warm weather lingered well into September, giving the vines a chance to slowly ripen fruit and gain phenolic maturity. These favourable conditions lasted until the end of October, which allowed for good sugar accumulation and optimal flavours in all varietals.

Vintage at Hidden Bench commenced on the 17th of September with Chardonnay and the last of the Bordeaux reds was picked on the 27th of October.

Quality of the 2015 vintage is exceptional due to the favourable ripening conditions in both the aromatic whites and wines in barrel show tremendous potential. Varietals adapted to the Bench did particularly well such as Pinot Noir, Chardonnay and Riesling, while the Bordeaux reds benefitted from the long warm Fall conditions.

Despite being dealt two severe winters in a row, our particular and unique location on the Beamsville Bench, as well as scientific, meticulous and thoughtful viticultural practices, ensure that our vines are on the road to recovery.