



2016 FUMÉ BLANC ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: 20th to 30th of September, 2016

Brix at harvest: 19.2-21.4

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

Alcohol: 13.0% **pH:** 3.12

Residual Sugar: 3.38 g/L **T.A.** 6.0g/L

Oak regime: 6% New French Oak, 62% Neutral French Oak & 32% Stainless Steel barrel. Aged in oak vessels for 8 months & stainless for 10 months prior to being blended.

Bottling Date: August 23rd, 2017

Certified Organic by Pro-Cert

WINEMAKER'S NOTES

In 2016 we exposed Sauvignon Blanc 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*.

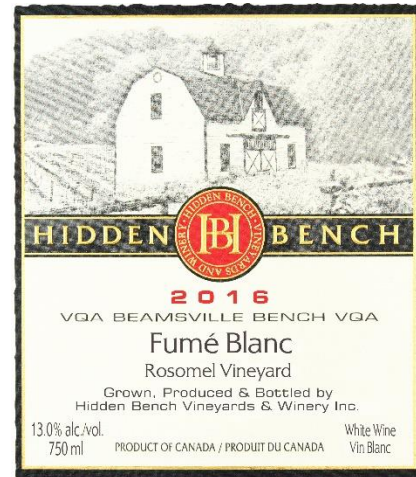
The grapes were handpicked, hand sorted and gently whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking after which it was warmed up to 16°C and transferred to barrel. Fermentation occurred naturally with indigenous yeasts and the barrels were stirred bi-weekly during fermentation to increase mouth feel and creaminess. The 2016 Fumé Blanc was blended in July 2017 and filtered before bottling.

TASTING

Medium straw in colour with an elegant but subtle nose of flint, candied lemon and hints of hazelnut. The palate is rich and weighted, balanced by refreshing acidity and flavours of rich slate and Granny Smith apple. Drinking beautifully now, this wine will reward those who cellar it for the next 3-5 years.

THE GROWING SEASON

Following a relatively mild winter, the season started off with an early but variable Spring with bud break starting around May 1st. By the end of May, conditions were much warmer and drier than normal, which persisted well into the summer.



ESTATE SERIES

Soil moisture levels were much lower than normal with most of the summer storms bypassing our Beamsville Bench vineyards. Younger vineyard plantings, with shallow root systems were most affected by the low soil moisture and the decision was made to remove the fruit and to hand irrigate these vines to avoid heat stress. Older, mature vines with deep established root systems showed no signs of stress and easily supported their balanced crop load.

The hot and dry weather, with a record breaking 33 days above 30°C, continued throughout the summer, with lots of bright sunshine and just enough rain to keep drought conditions from becoming too severe. Crop levels were good, with bunches increasing in size after mid-August rains.

Harvest at Hidden Bench started on the 2nd of September with Pinot Noir and Chardonnay for sparkling base wines, followed by Rosé, Chardonnay and Pinot Noir in mid to late September. Weather conditions were favourable throughout vintage with warm and dry conditions prevailing. Due to these dry conditions and meticulous vineyard and canopy management, disease pressure was minimal and it was a pleasure harvesting phenologically ripe and healthy fruit across all the varieties grown on our estate.

The exceptional weather of the 2016 vintage, permitted all grape varieties to show a lot of promise. Cool climate cultivars such as Riesling, Chardonnay and Pinot Noir show elegance and restraint, with typical Bench minerality, while the later ripening Bordeaux varieties show a richness with a ripe dark fruit character.