



## 2016 LA BRUNANTE

### WINEMAKING DATA

**Harvest Date:** 19<sup>th</sup> to 26<sup>th</sup> of October, 2016

**Brix at Harvest:** 22.8 – 24.1

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

43% Merlot, 35% Malbec, 22% Cabernet Franc

**Alcohol:** 13.5%      **pH:** 3.46

**Residual Sugar:** 0.2g/L      **T.A.** 6.35 g/L

**Bottling Date:** August 30<sup>th</sup>, 2018

**Oak regime:** 100% French Oak: 50% new, 12% second fill, with balance neutral.

**Time in barrel:** 20 months

**Un-fined and Unfiltered.**

**Certified Organic by Pro-Cert.**

### WINEMAKER'S NOTES

*La Brunante*, our iconic Bordeaux-styled red blend, is only made in the best vintage years. The warm, dry growing season in 2016, ensured our Bordeaux varietals matured completely and with great intensity of flavours.

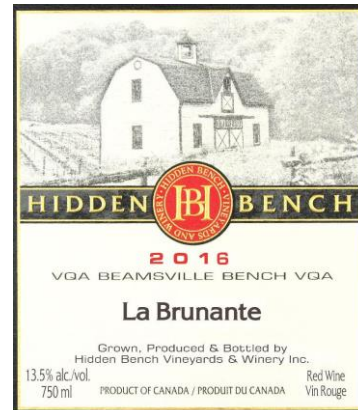
All the fruit was handpicked, sorted and de-stemmed. After 5-7 days of cold maceration, the components of the blend were fermented separately in small batches and 5-8% of the juice from every batch was drained from the skins to improve colour, structure and intensity of flavours. The wines spent 7 to 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 was bottled un-fined and unfiltered in August 2018.

### TASTING

Rich, concentrated and dark plum in colour, this intense wine has bold aromatics of blackcherry and cassis. It moves into a rich palate of smoked charcuterie, spices and plum. Very youthful with fine, persistent tannins, this wine has many, many years of aging potential ahead of it.

### THE GROWING SEASON

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



### TERROIR 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 varietals grown on our estate.

The exceptional weather of the 2016 vintage, permitted all grape varietals 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.