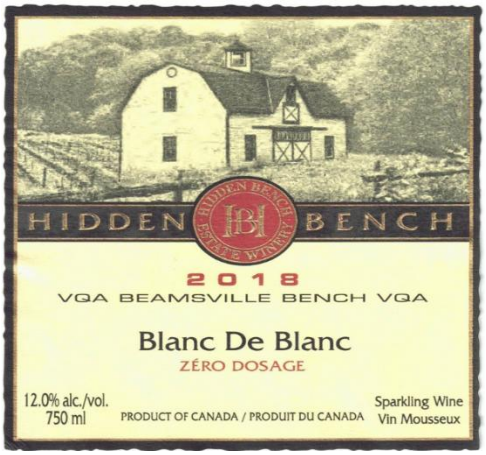
2018 BLANC DE BLANC



WINEMAKING DATA

Harvest Dates: September 7th, 2018
Brix at harvest: 18.2 weighted average
Blend and grape source: 100% organic and estate grown Chardonnay from select parcels of our vineyards.
Alcohol: 11.7% **pH:** 3.24
Residual Sugar: 0.2 g/L **T.A**. 7.22g/l
Bottling Date: June 13th, 2019
Disgorging Date: May 20th, 2025
Time on lees: 7 months in barrel, 6 years on lees in bottle

WINEMAKER'S NOTES

After hand-harvesting and sorting, the fruit was transferred to the press as whole clusters. A maximum of 500L of juice per 1,000kg fruit was kept for the sparkling base wine. This juice is then settled for 48 hours before being racked off its heavy lees. Fermentation occurs in neutral oak barriques, and the wine was aged for 7 months prior to finalizing the selections in the early Spring. Once blended, the base wine goes through *tirage*, the term for the secondary fermentation in bottle.

The bottles were aged for almost six years on their lees prior to the disgorgement in May of 2025, when the yeasts are removed, and the bottle is topped with the same wine. This is a pure expression of Brut Natur! 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

A fine, delicate, and consistent mousse with persistent bead, the wine opens with aromas of green pear, buttered brioche, and white flowers. True to the vintage, the base wine had a riper and richer fruit profile which creates a wine of structure, power, and orchard fruit character on the palate. Six years of lees aging gives toasted bread character, which will continue to develop and evolve over time. A perfect way to start any dinner party, serve with a selection of canapes or if you're feeling more casual, fish and chips.

THE GROWING SEASON

After a very successful 2017 vintage, the earliest impacts on the 2018 growing season occurred on November 22nd, 2017, when late-season cold temperatures impacted the vines' ability to acclimate to the cold. As a result, some nascent buds were damaged during the winter impacting crop size for 2018.

April was a typically cool and wet month. Temperatures rebounded in May and were slightly higher than average. Bud break started May 10th with Pinot Noir and Chardonnay and lasted approx. 7 days. After "bud break" we were able to see some winter damage and adjusted our viticulture practices accordingly to assure the long-term health of our vineyards. Flowering typically occurs during Summer Solstice, and 2018 was no different than the norm. Berry formation was good across all varietals, although younger blocks of Chardonnay showed uneven berry set.

July and August were noted for extreme heat and very dry conditions, with average day time temperatures just below 30c. Lack of moisture in the ground and the intensive, prolonged, heat, meant that harvest bunch weights were reduced by 30% resulting in much smaller overall yields in 2018.

Late August rains gave the vines the boost they needed to properly mature fruit with less sugar accumulation than 2017, the 2018 vintage is noted by concentration and full maturity flavours. A smaller crop meant we were able to harvest each block at optimal ripeness. The weather cooperated as we started picking for sparkling wine on September 7th and finished with Cabernet Franc & Merlot on October 19th. An early high-quality vintage with aging potential!

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