



2018 ESTATE PINOT NOIR

WINEMAKING DATA

Brix at harvest: 21.5-24.0

Harvest Dates: September 14 – 29th, 2018

Blend and grape source: 100% estate grown certified organic fruit from our Locust Lane, Felseck and Rosomel Vineyards.

Alcohol: 12.5% **pH:** 3.63

Bottling Date: September 25, 2019.

Residual Sugar: 0.64g/l **T.A.** 6.05 g/L

100% De-stemmed

Vine age: Planted 1990 to 2010

Oak regime: 100% French Oak: 21% new, 21% 2nd fill, 15% 3rd fill and the rest (43%) neutral for 12 months.

Time in barrel: 12 months

Un-fined. Unfiltered.

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

At fruit set, we exposed bunches to sunlight, with leaf removal on the East side of the canopy to maximize ripening, but leaving the West side covered to protect against sunburn. The heat and lack of precipitation in 2018, meant for very small berries and concentrated flavours.

The grapes were handpicked, sorted and cold-soaked in small lots for 5 days, during which time a "saignée" was made to produce Rosé wine and concentrate the skin to juice ratio in the must. Fermentation started naturally with indigenous yeasts and the caps were gently submerged twice daily during fermentation. At the end of fermentation, the free run wine was drained and settled in tank before barreling down by gravity. The skins were gently pressed in a traditional basket press. Natural malolactic fermentation was complete in the Spring of 2018.

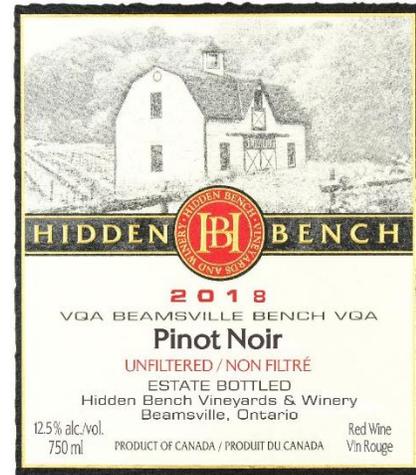
The wines were racked from barrel to blend in August 2019, and the wine was settled & stored in stainless steel tanks prior to bottling. The wine is un-fined and unfiltered to capture its purity.

TASTING

This ruby Pinot Noir has pronounced aromatics of red cherry and violet. The fruit forward palate has silky tannins, and a ripe red fruit core. Drinking well now, this wine will continue to evolve in bottle for another 5-7 years from vintage.

THE GROWING SEASON

After a very successful 2017 vintage, the earliest impacts on the 2018 growing season occurred on November 22nd, 2017



ESTATE SERIES

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!