



2018 FUMÉ BLANC ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: September 27 & 28, 2018

Brix at harvest: 21.1

Blend and grape source: Organically certified and estate grown Sauvignon Blanc (97%) & Semillon (3%) from the Rosomel Vineyard

Alcohol: 13.0% **pH:** 3.24

Residual Sugar: 2.37 g/L **T.A.** 6.22g/L

Oak regime: 33% Concrete Egg; 67% French Oak of which 5% is New, 25% 2nd Fill (Puncheon) and balance is neutral oak.

Bottling Date: August 29, 2019

Certified Organic by Pro-Cert

WINEMAKER'S NOTES

In 2018 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 from afternoon sun. 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 ripeness, concentration of flavours and the expression of *terroir*.

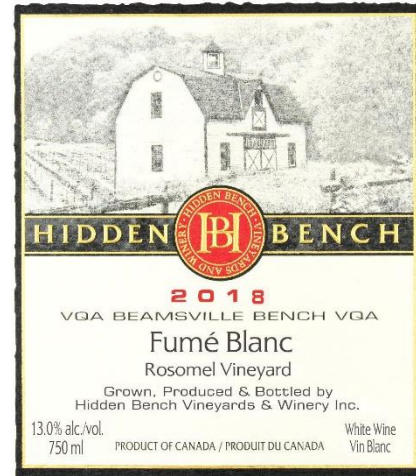
The grapes were handpicked, hand sorted and gently whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking after which it was warmed up to 16°C and transferred to barrel and our concrete egg. Fermentation occurred naturally with indigenous yeasts. The 2018 Fumé Blanc was blended in July 2019 and filtered before bottling.

TASTING

Light straw in colour with an enticing nose of fresh citrus, white flower and soft white pepper. The palate is bright and rich, complimented by refreshing acidity with flavours of vanilla, and white peach with a subtle minerality. Drinking beautifully now, this wine will reward those who cellar it for the next 3-5 years.

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.



ESTATE SERIES

THE GROWING SEASON

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, 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. A high quality vintage with good aging potential