



2018 NUIT BLANCHE ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: September 28-28, 2018.

Brix at harvest: 20.3 weighted average.

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

Sauvignon Blanc: 78%, Semillon: 22%

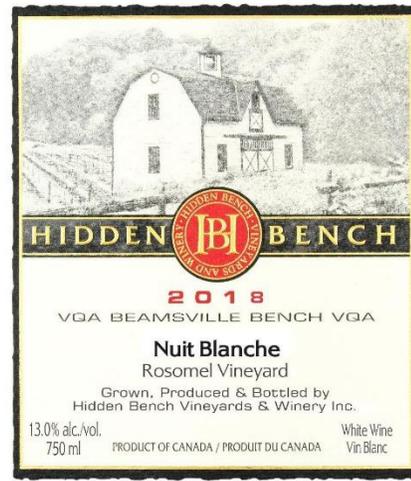
Alcohol: 13.0% **pH:** 3.20

Residual Sugar: 2.8g/L **T.A.** 6.94g/L

Oak regime: 100% French Oak: 9% new, 18% 2nd fill, 18% 3^d fill and the rest neutral oak, for 8 months.

Bottling Date: August 29, 2019.

Certified Organic by Pro-Cert.



TERROIR WINES

WINEMAKER'S NOTES

A hot, dry growing season provided for great phenolic maturity and ripeness in Sauvignon Blanc and Semillon.

The grapes were handpicked, gently hand sorted and whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking then warmed up to 16°C and transferred to barrel. Fermentation took several months at cooler temperatures to help capture the floral, savoury and herbaceous notes of Sauvignon Blanc. The Semillon lends a honeyed note in the finished wine. At 22% this is the highest percentage of Semillon yet in Nuit Blanche. The 2018 Nuit Blanche was blended in July after careful selection of the best barrels.

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

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.

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