



2019 NUIT BLANCHE ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: October 18, 2019

Brix at harvest: 20.3 weighted average.

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

Sauvignon Blanc: 86%, Semillon: 14%

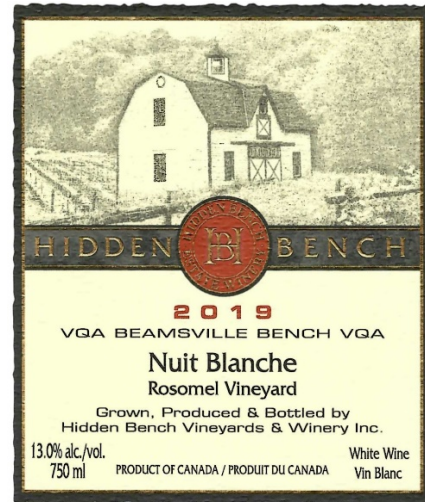
Alcohol: 13.0% **pH:** 3.21

Residual Sugar: 1.8g/L **T.A.** 6.96g/L

Oak regime: 100% French Oak: 16% new, 16% 2nd fill and balance neutral oak, for 8 months.

Bottling Date: June 10, 2020.

Certified Organic by Pro-Cert.



TERROIR SERIES

WINEMAKER'S NOTES

A cool growing season followed by a late harvest allowed for full maturity and maximum ripeness of our Sauvignon Blanc and Semillon grapes. 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. At 14% the Semillon lends a honeyed note in the finished wine. The 2019 Nuit Blanche was blended in April after careful selection of the best barrels and bottled in June of 2020.

TASTING

This year's vintage showcases lemongrass, white peach, and orange blossom notes on the nose, supported by wet stone, flinty minerality. The acidity is bright and refreshing with a weighty palate fleshed out by ripe orchard fruit notes, orange pith, green melon and grassy herbaceous hints. Oysters with mignonette, goat cheese and beet salad, or sweet peas on crème fraiche will pair perfectly. Drink now or age 3-5 years.

THE GROWING SEASON

A wet, cool April and May meant a delayed start to the season pushing 'bud break' behind what is typically seen in the vineyards. The cool temperatures persisted throughout May and into June, much lower than seasonal averages. We are used to celebrating the summer solstice when the vines are going through their flowering period but in 2019 there was a significant delay in flowering, which gave us an early sign that we were going to have a later harvest than normal. Berry set was quite good considering the wet weather and the duration of flowering across our blocks

July and August presented challenges for high disease pressure and we were forced to open up the canopies to ensure good airflow and sunlight exposure to the nascent grape bunches. August was punctuated with a 'heart in throat' hail event on the 16th, with 'quarter size' hail stones raining down on our vines. Fortunately, the damage was minimal and we considered this 'nature's crop reduction' to ensure fruit yields are in check for the best quality.

The end of summer was a waiting game. You can't rush greatness and we had to monitor fruit maturity and flavour development. It gave us time to prepare for the coming harvest and a healthy crop size. Harvest for the 2019 vintage began on September 19th with Pinot Noir. The harvest was prolonged with a few rain events but our hard work during the growing season paid off and we were able to craft a wonderful array of wines from a very unique vintage.