



## 2019 LOCUST LANE ROSÉ

### WINEMAKING DATA

**Harvest Dates:** September 24 – October 24, 2019

**Blend and grape source:** 100% estate grown certified organic fruit.

**Brix at harvest:** 19.5 – 22.2

**Alcohol:** 12.0%            **pH:** 3.34

**Residual Sugar:** 1.81g/L    **T.A.** 7.25g/L

**Bottling Date:** April 7, 2020

**Time in oak:** 5 months in neutral oak.

**Certified Organic by Pro-Cert.**

### WINEMAKER'S NOTES

Predominantly Pinot Noir, our Locust Lane Rosé is a combination of both 'direct to press' and "saignée" techniques to create the final blend. The elegance of whole-cluster pressed Pinot Noir, combined with a small percentage of the richer saignée portion, provides a unique complexity to the finished wine. Both are fermented in neutral French Oak and aged for 5 months prior to racking and blending.

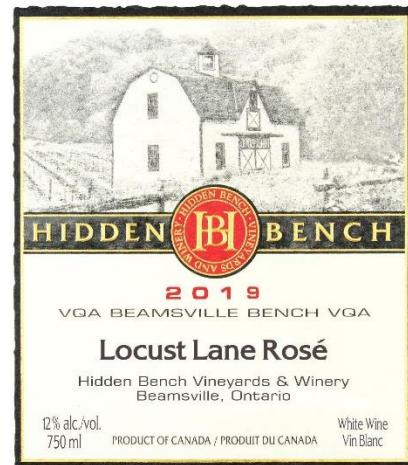
### TASTING

Pale salmon in colour this delicate wine offers welcoming aromatics of grapefruit, red berries and vibrant florality. A dry rose as always, the palate carries through with abundant fruit and a creamy texture from the barrel ferment and aging. Though the fruit is bold it finishes with a long savoury finish. Our highly sought after Locust Lane Rosé is best enjoyed while young and fresh.

### THE GROWING SEASON

Coming out of the 2018-2019 winter, there were no serious concerns about vine or bud damage. We started the 2019 growing season relatively hopeful that we had a good starting point for a decent crop size.

A wet, cool April and May meant a delayed start to the season pushing 'bud break' behind what we typically see in our vineyards. It seemed as though every other day we were rained out and couldn't get into the vineyards to carry on with the task of tying down canes. The cool temperatures persisted throughout May and into June, much lower than seasonal averages.



### ESTATE SERIES

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 16<sup>th</sup>, 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 August and into September were 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 19<sup>th</sup> with Pinot Noir dedicated to our sparkling wine program. 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.