



2019 NOCTURN ROSÉ

WINEMAKING DATA

Harvest Dates: September 29 – October 16, 2019
Blend and grape source: 100% estate grown and organically certified fruit.
98% Pinot Noir and 2% Merlot
Brix at harvest: 19.8 – 22.6
Alcohol: 12.5% **pH:** 3.38
Residual Sugar: 3.8g/L **T.A.** 6.08 g/L
Bottling Date: April 7th, 2020
Time in oak: 5 months in neutral oak.
Certified Organic by Pro-Cert

WINEMAKER'S NOTES

The Nocturn Rosé is a Pinot Noir-based wine crafted with the *saignée* method of draining juice from our red wine fermentation vessels during 'cold soak'. Between 8-10% of the juice is 'bled off' the vat and settled in tank over a period of 2-3 days prior to racking and transferring to barrel. 100% neutral French Oak is used for fermentation followed by a brief aging of 5 months. The wine is then racked and blended prior to bottling. A small portion of Merlot wine was added to bring structure to the finished blend.

TASTING

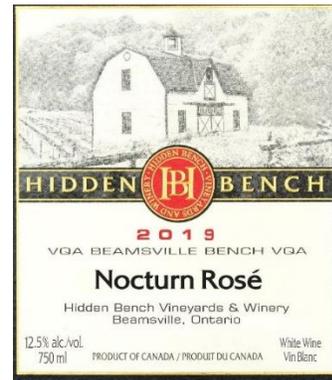
Pale ruby in colour the Nocturn Rosé has an enticing nose of red cherry and raspberry. This weighted, *saignée*, rosé offers a deep core of rich fruit concentration, with cranberry and winter spice on the finish. This textured rosé is best enjoyed with meal such as BBQ'd salmon.

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 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 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.

The 2019 vintage began on September 19th 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.