



## 2020 FELSECK VINEYARD CHARDONNAY

### WINEMAKING DATA

**Harvest Date:** September 22<sup>nd</sup> and October 12<sup>th</sup>, 2020

**Brix at harvest:** 22.4 weighted average

**Blend and grape source:** 100% organically certified estate Chardonnay from the Felseck Vineyard.

**Alcohol:** 13.9%                      **pH:** 3.27

**Residual Sugar:** <2.0g/L              **T.A.** 6.94g/L

**Bottling Date:** May 31, 2022

**Oak regime:** 100% French Oak: 19% New, 18% 2<sup>nd</sup> fill, 18% 3<sup>rd</sup> fill and the balance neutral. Blended in July 2021 then returned to stainless steel barrels (63%), with the balance split between 2<sup>nd</sup> and neutral barriques (37%).

**Vine Age:** 12 and 28 years.

**Time in barrel:** 16 months

**Un-fined. Unfiltered.**

**Certified Organic by Procert**



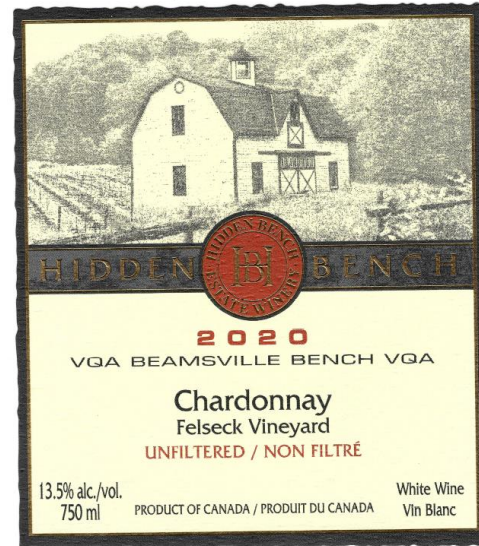
### WINEMAKER'S NOTES

A warm growing season and harvest allowed for in 2020, meant the most expressive and balanced flavours were captured. 75% sourced from a heritage block of East-West aligned rows and 25% sourced from high density plantings. The fruit is hand-picked, sorted and then whole cluster pressed to capture the purest juice. After a brief settling, the juice is racked to barrel, and fermentation is allowed to occur naturally.

Following initial ageing of 9 months the wine is blended then returned to a mix of oak and stainless-steel barrels for an additional 7 months to give the wine a balanced expression – capturing both fruit and textural elements from the extended élevage. Following a period of ageing in stainless steel tank the wine was bottled unfined & unfiltered in May 2022.

### TASTING

Pouring a brilliant lemon yellow with green reflections, the wine leads with intense and concentrated aromas of ripe yellow fruit, jasmine tea, and crème caramel. Classic Felseck Vineyard elements of river rock minerality, flinty struck match character, and salinity complement toasted spice and candied nut flavours on the palate. Rich with juicy stone fruit flavours, this wine expresses the generous and ripe character of the 2020 vintage. Pair with rich and creamy seafood dishes like butter poached lobster, or seared scallops with butternut squash purée.



### TERROIR SERIES

### THE GROWING SEASON

Bud swell started in early May which coincided with frost events in early May, meaning we had to take measures to protect low lying spots in both the Felseck and Locust Lane vineyards. Over three nights, our team burned hay bales to create a warm blanket over low spots. On the last night of the cold snap a helicopter was used to blow warmer air down into the vineyards.

Thankfully, by the third week of May, budbreak was complete across all grape varieties with no apparent significant damage. By summer solstice on June 21, all blocks in our vineyards were in full bloom with decent conditions for “berry-set”. Come July we knew it was going to be a very hot, dry summer with an early harvest. We took measures in our canopy management to provide shading to the young berries to prevent sun burn while still allowing good airflow. Having learned from the previous ‘extremely hot’ vintages such as 2012, 2016 and 2018, we knew that the ongoing drought conditions would lead to smaller berries and ultimately a reduced crop.

By mid-September we started harvesting Pinot Noir for Rosé, and then transitioned into vineyard blocks for table wine, such as Chardonnay. We have never experienced fruit at the physiological and sugar ripeness levels we achieved and with incredible fruit integrity that allowed us to sort more quickly than is typical throughout harvest. Harvest was complete November 4th and while not the largest harvest for Hidden Bench, we believe 2020 will be a benchmark vintage which we anticipate will yield full bodied, age worthy wines.