



2020 NUIT BLANCHE ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Date: October 2, 2020.

Brix at harvest: 21.3 weighted average.

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

Sauvignon Blanc: 80%, Semillon: 20%

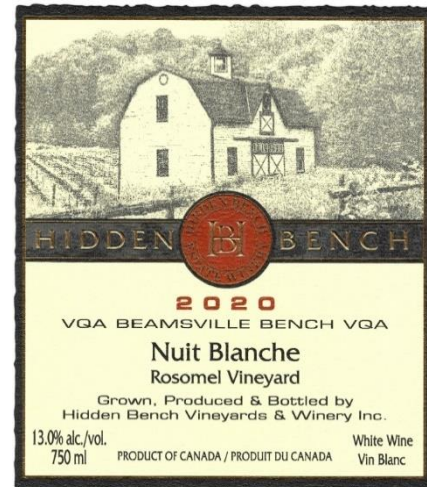
Alcohol: 13.3% **pH:** 3.05

Residual Sugar: 2.39g/L **T.A.** 7.27g/L

Oak regime: 100% French Oak: 17% new, 33% 2nd fill and the rest neutral oak, for 6 months.

Bottling Date: June 15th, 2021.

Certified Organic by Pro-Cert.



TERROIR WINES

WINEMAKER'S NOTES

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. Spontaneous 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 and brings structure and depth to the palate. At 20% this is one of the highest percentages of Semillon in the Nuit Blanche. The 2020 Nuit Blanche was blended in April after careful selection of the best barrels.

TASTING

A wine of power and concentration that still retains brightness and freshness, the 2020 Nuit Blanche leads with rich aromas of passionfruit, mandarin orange, white peach and roasted hazelnut. On the palate, flavours of brulee grapefruit, blanched almond, and pineapple core dominate alongside mouthwatering acidity, subtle toastiness, and classic Rosomel Vineyard flinty minerality. An ideal companion to a traditional Thanksgiving dinner, or roasted root vegetable and grain salad.

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.