



2021 NOCTURN ROSÉ

WINEMAKING DATA

Harvest Dates: September 20 – November 3, 2021

Blend and grape source: 100% estate grown, certified organic fruit, 75% Pinot Noir, 11% Merlot, 9% Malbec, 5% Cabernet Franc

Brix at harvest: Average 20.6

Alcohol: 12.4% **pH:** 3.50

Residual Sugar: 1.17g/L **T.A.:** 5.70g/L

Bottling Date: April 7, 2022

Time in oak: 5 months in neutral oak.

Certified Organic by Pro-Cert

WINEMAKER'S NOTES

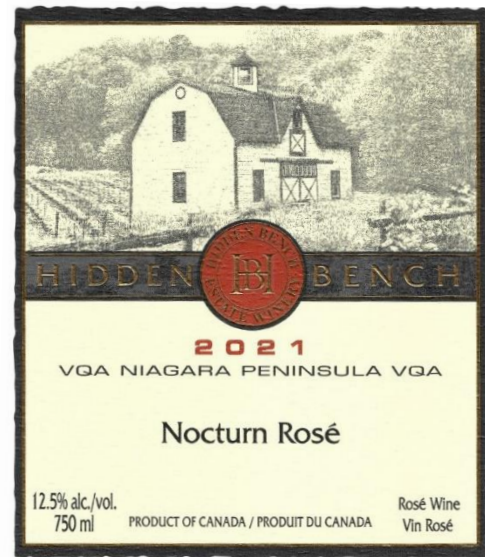
The Nocturn Rosé is a wine crafted with the *saignée* method of draining juice from our red wine fermentation vessels during 'cold soak'. Between 10-12% of the juice was 'bled off' the vat and settled in tank over a period of 2-3 days prior to racking and transferring to barrel. 100% neutral French Oak is used for fermentation followed by a brief aging of 5 months. The wine is then racked and blended prior to bottling.

TASTING

Pouring a vibrant and concentrated pink hue, the wine opens with intense aromas of ripe summer berries, white stone fruit and lime zest. The palate carries flavours of citrus pith, with a fresh and juicy concentration of fruit on the mid-palate. Intense and textured, this rosé will pair beautifully with niçoise salad or wood-fired pizza.

THE GROWING SEASON

Like all vintages, 2021 has its own unique story! The year started with a mild and relatively dry winter which protected buds and increased bud survivability to approximately 90%. The warm Spring led to an earlier than average budbreak coupled with an excellent vegetative growth phase through May and June resulted in early and complete flowering towards the Summer Solstice.



ESTATE SERIES

Fruit set was excellent and the larger than average crop was supported by ample moisture and heat during July and August.

Our winegrowing team was kept very busy with leaf removal to open the canopy as well as fruit thinning/balancing throughout the summer and at the end of August we and many other winegrowers anticipated an excellent and incredibly large vintage.

The age-old vigneron's expression Sept/October makes the vintage was once again exemplified in 2021! As we prepared for harvest in early September rain events of biblical proportions arrived (500-600mm in Sept./Oct.) caused logistical plans and crop yield estimates to be revisited by our team. The 2021 harvest was a challenge for our team, but we are pleased with the quality that our certified organic, hand harvested and sorted fruit and was able to deliver.

2021 vintage will be remembered as a winegrower's vintage where a nimble approach and attention to detail from vineyard to bottle delivered very good early varietal wines.