



2021 NUIT BLANCHE ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Date: October 12th and 13th, 2021.

Brix at harvest: 19.4 weighted average

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

Sauvignon Blanc: 66%, Semillon: 34%

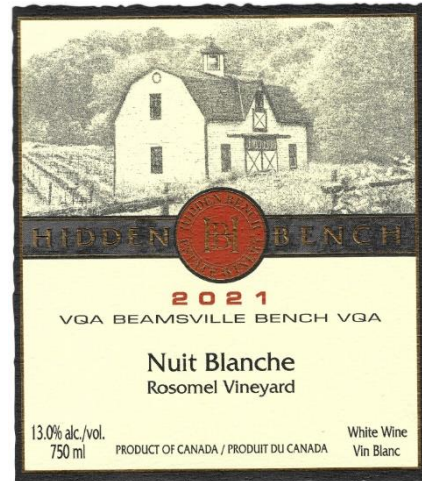
Alcohol: 13.3% **pH:** 3.20

Residual Sugar: 1.37g/L **T.A.** 6.81g/L

Oak regime: 100% French Oak: 17% new, 23% 2nd fill, 23% 3rd fill, and the balance neutral, for 6 months.

Bottling Date: May 30th, 2022.

Certified Organic by Procert



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 34% this is the highest percentage of Semillon in the Nuit Blanche. The 2021 Nuit Blanche was blended in April after careful selection of the best barrels, then bottled in May 2022.

TASTING

The 2021 Nuit Blanche is another classic expression of the Rosomel Vineyard. Leading with aromas of brulée grapefruit, white peach, orange zest and toasted hazelnut. The palate is lively with flavours of honeycomb, pineapple core, Fuzzy Peach, and flint. Restrained and elegant, we expect this wine to develop over the next 6 to 8 years in the cellar. Paid with traditional Thanksgiving dinner, or curried butternut squash soup.

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.

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 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.