



2011 NUIT BLANCHE

WINEMAKING DATA

Harvest Dates: 6th of October to 9th of October, 2011
Blend and grape source: 100% organically grown Semillon and Sauvignon Blanc from the Rosomel Vineyard
Sauvignon Blanc: 91%, Semillon: 9%
Brix at harvest: 23.6 – 24.2
Alcohol: 13.8% **pH:** 3.25
Residual Sugar: 2.79 g/L **T.A.** 6.43g/L
Oak regime: 100% French oak: 12.5% new, 12.5% 2nd fill and the rest neutral oak, for 6.5 months
Bottling Date: 31st of August, 2012



Silver IWSC Awards

WINEMAKER'S NOTES

In 2011 we exposed all bunches at fruit set to sunlight by removing leaves on both sides of the canopy. Green harvest was performed at the start of *véraison* and we only left the healthiest bunches that were well exposed to sunlight in order to promote ripening, concentration of flavours and the expression of *terroir*.

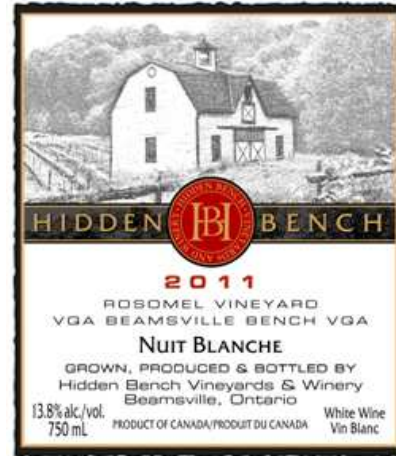
The grapes were handpicked; gently hand sorted and whole bunch pressed. The juice was then left to settle at 5°C for 48 hours prior to racking after which it was warmed up to 18°C and then transferred to barrel. Fermentation occurred naturally with indigenous yeasts and the barrels were stirred weekly during fermentation to increase mouth feel and creaminess. The 2011 Nuit Blanche was blended in May 2012 and filtered before bottling.

TASTING

Restrained, delicate nose of passion fruit and honeysuckle. The 2011 Nuit Blanche has a rich, creamy mouth feel with layered texture and tight structure and finishes with the same smoky minerality so typically of the Rosomel vineyard. Shy in its youth, this vintage will benefit from careful cellaring.

THE GROWING SEASON

2011 could be characterized as a year of contrasts! The start to the growing season was slow with cool and wet conditions (75mm above average rainfall in April and May) experienced in early Spring until mid-June. This was followed by an extended period of warm and dry weather from mid June until the end of September with above average temperatures



TERROIR SERIES

and below average precipitation. The harvest period was challenging as a number of unpredictable weather systems gave us significant above average precipitation from September 26th through October 5th. Fortunately we had already picked a significant portion of our younger vines and were able to let the older vine fruit hang until after this rainy period due to the lack of breakdown.

Overall the growing season ended up being fairly normal for our cool-climate viticulture area with 1557 Degree days, a harvest period that ran from September 19th to November 7th, and a lower than forecast yield averaging under 2 tonnes /acre or approximately 30 HI /hectare of physiological and sugar ripe fruit.

The saving grace of the vintage for Hidden Bench was the meticulous vineyard, canopy and yield management of our vineyard team coupled with timely (read lucky!!!) picking decisions. Every decision was thoroughly debated and considered by the Hidden Bench vineyard and winemaking team.

Despite numerous challenges, we were able to bring in our handpicked fruit at optimum ripeness and our extensive "triage" or sorting of the harvested fruit has yielded some excellent wines.

The 2011 wines show wonderful potential and should be viewed as typical examples of *terroir* driven, cool climate wines with elegance, higher acids and lower alcohols, in other words, age-worthy, balanced and easy to pair with your favourite foods.