



2014 FELSECK VINEYARD CHARDONNAY

WINEMAKING DATA

Harvest Date: 12th to 13th of October, 2014
Brix at harvest: 20.5-21.2
Blend and grape source: 100% organically certified estate Chardonnay from the Felseck Vineyard
Alcohol: 13.0% **pH:** 3.17
Residual Sugar: 1.41g/L **T.A.** 6.14g/L
Bottling Date: March 23rd, 2016
Oak regime: 100% French Oak: 35% new, 25% 2nd fill, 23% concrete egg tanks and the rest neutral for the 1st 9 months; racked to 32% stainless steel barrels and neutral oak for an additional 5 months
Vine Age: Planted between 1988 and 1992
Time in barrel: 14 months
Un-fined. Unfiltered.

WINEMAKER'S NOTES

The vines for this wine were meticulously maintained to showcase our Beamsville Bench *terroir*. All grape bunches were exposed to sunlight at fruit set by removing all shading leaves on the North side and partially on the South side of the canopy to maximize ripening due to the East-West row orientation. Green harvesting – the removal of under-ripe bunches – was performed at the first sign of colour change in berries from green to gold. This is known as *véraison*. In 2014, yields were lower than normal due to winter injury at 34hL per hectare or 2.1 tons per acre.

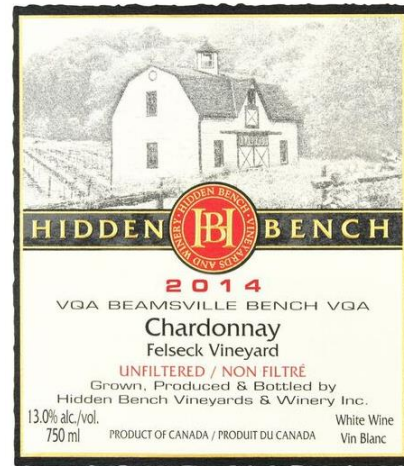
All fruit was handpicked, sorted and whole bunch pressed to yield the most pure juice. After cold settling for 24 hours, the juice was racked, warmed and transferred to barrel. The wine was fermented with indigenous yeasts reaching a peak of 20 degrees Celsius. Malolactic fermentation occurred naturally and all barrels were stirred weekly during fermentation only.

TASTING

True to its pedigree, the 2014 is rich and powerful with flinty minerality, white peach and citrus notes on the nose. The palate is full and savoury, richly layered with mandarin, orange peel and toasty oak. While still youthful, the structure is supple, elegant and finely layered, which will only intensify as the wine ages with careful cellaring of 5-8 years. The finish lingers with classic Felseck Vineyard minerality.

THE GROWING SEASON

Wines from the 2014 vintage show the complexity of our unique Beamsville Bench vineyards. The winter of 2014 was severely cold and snowy. With the ground in deep freeze, the cold



TERROIR SERIES

temperatures prevailed well into spring and temperatures only returned to normal in the month of May.

As a result of the cold winter, we experienced damage in our more sensitive varieties and vineyard locations, making for a reduction in yields. Fortunately, most of our focus at HB is on less sensitive varieties. This and the general good health and care of our vines will ensure that yields return to normal in the next few years.

June and July stayed cool with ample moisture, which gave the vines a chance to mature at a steady rate. Due to the late start to the growing season, harvesting started 14 days later than normal. At HB we started picking on the 1st of October and finished on the 30th.

As we saw in 2009, August and September days were warm and sunny with cool nights giving a good diurnal temperature range. Beautiful weather prevailed into October when we started picking. Fruit quality was exceptional with minimal disease pressure and good phenolic and sugar ripeness. Our vineyard team did an excellent job ensuring the health of our vines, keeping crop levels down, in order to ripen the fruit and ensure a productive vineyard in subsequent years. Meticulous shoot positioning and leaf removal to open the canopy to maximize sunlight ensured perfect ripening. Sound picking decisions and minimal, timely intervention in the cellar has resulted in elegant, balanced wines that are true to the vintage.