



2016 FUMÉ BLANC ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: 20th to 30th of September, 2016

Brix at harvest: 19.2-21.4

Blend and grape source: organically certified and estate grown Sauvignon Blanc from the Rosomel Vineyard

Alcohol: 13.0% **pH:** 3.24

Residual Sugar: 2.07 g/L **T.A.** 5.82g/L

Oak regime: 100% French oak: 7% new, rest neutral, fermented and aged in barrel for 7 months, then racked to concrete egg (43%) and stainless steel tanks (57%) for 4 months prior to bottling

Bottling Date: August 23rd, 2017

Certified Organic by Pro-Cert

WINEMAKER'S NOTES

In 2016 we exposed Sauvignon Blanc bunches at fruit-set to sunlight by removing leaves on the east side of the canopy only, while providing some shade on the west side to protect against sunburn. 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*.

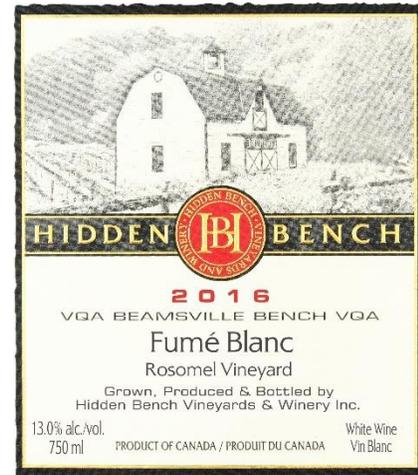
The grapes were handpicked; hand sorted and gently whole bunch pressed. The juice was then left to settle at 5°C for 24 hours prior to racking after which it was warmed up to 16°C and transferred to barrel. Fermentation occurred naturally with indigenous yeasts and the barrels were stirred bi-weekly during fermentation to increase mouth feel and creaminess. The 2016 Fumé Blanc was blended in July 2017 and filtered before bottling.

TASTING

Golden straw in colour with an elegant but subtle nose of melon, passionfruit, ripe gooseberry and hints of smoke. The palate is rich and well-structured continuing with the aromas on the nose of melon and tropical fruit, balanced by refreshing acidity. Flint and smoky mineral notes persist in this Old World style Fumé Blanc.

THE GROWING SEASON

Following a relatively mild winter, the season started off with an early but variable Spring with bud break starting around May 1st. By the end of May, conditions were much warmer and drier than normal and persisted well into the summer.



ESTATE SERIES

Soil moisture levels were much lower than the norm with most of the summer storms bypassing our Beamsville Bench vineyards. Younger vineyard plantings, with shallow root systems were most affected by the low soil moisture and the decision was made to remove the fruit and to hand irrigate these vines to give the vines a chance to avoid heat stress. Older, mature vines with deep established root systems showed no signs of stress and easily supported their balanced crop load.

The hot and dry weather, with a record breaking 33 days above 30°C, continued throughout the summer, with lots of bright sunshine and just enough rain to keep drought conditions from becoming too severe. Crop levels were good, with bunches increasing in size after the mid-August rains.

Harvest at HB started on the 2nd of September with Pinot Noir and Chardonnay for sparkling base wines, followed by Rosé, Chardonnay and Pinot Noir around the middle to late September. Weather conditions were favourable throughout vintage with warm and dry conditions prevailing. Due to the dry conditions and meticulous vineyard and canopy management, disease pressure was minimal and it was a pleasure harvesting phenologically ripe and clean fruit across all the varieties grown.

The exceptionally weather of the 2016 vintage, permitted all wine varieties to show a lot of promise. Cool climate cultivars such as Riesling, Chardonnay and Pinot Noir show elegance and restraint, with typical Bench minerality, while the later ripening Bordeaux varieties show a richness with a ripe dark fruit character.