



## 2021 CHARDONNAY BÉTON

### WINEMAKING DATA

**Harvest Dates:** October 7-8, 2021

**Brix at harvest:** 20.2

**Blend and grape source:** 100% organic estate grown Chardonnay from our Felseck Vineyard.

**Appellation:** VQA Beamsville Bench

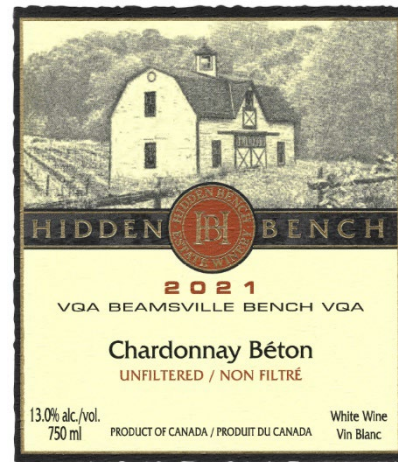
**Alcohol:** 12.9                      **pH:** 3.31

**Residual Sugar:** 1.61 g/L   **T.A.** 6.20g/L

**Ageing:** Fermented and aged in concrete for 10 months, followed by 8 months in stainless steel tanks.

**Bottling Date:** April 5, 2023

**Certified Organic by Procert.**



### ESTATE SERIES



### WINEMAKER'S NOTES

The grapes the inaugural vintage for our Chardonnay Béton 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 and then warmed up to 16°C and transferred to concrete. Fermentation occurred naturally with indigenous yeasts exclusively in our new Nico Velo concrete fermenters. This unique wine was racked off fermentation lees in August 2022 and aged in stainless steel tank for a further 8 months prior to bottling in April 2023.

### TASTING NOTES

Pale gold in colour, the wine has an exuberant and aromatic nose of meyer lemon oil, fresh yellow apples, oyster shell, and parmesan rind. On the palate the wine is lively and bright, with fresh citrus and zest flavours, crunchy green apple, and a distinctive salty characteristic from aging in concrete. The wine is textural and broad on the palate with a long finish. Drink young with scallop ceviche or snow crab legs.

### THE GROWING SEASON

2021 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, estate grown, and hand harvested and sorted fruit was able to deliver.

The 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.

[www.hiddenbench.com](http://www.hiddenbench.com)

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