



2021 SAUVIGNON BLANC BÉTON ROSOMEL VINEYARD

WINEMAKING DATA

Harvest Dates: October 13-14, 2021

Brix at harvest: 20.1

Blend and grape source: Organically certified and estate grown Sauvignon Blanc.

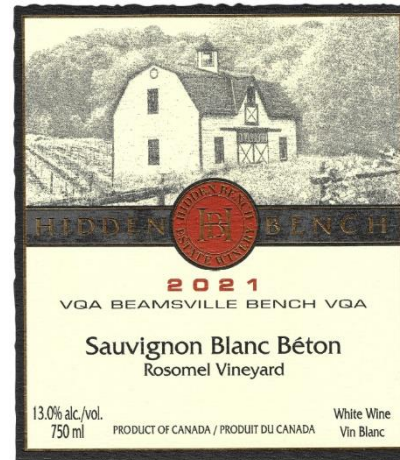
Alcohol: 13% **pH:** 3.05

Residual Sugar: 4.46 g/L **T.A.** 6.43g/L

Fermented and Aged in Concrete for 7 months.

Bottling Date: June 1, 2022

Certified Organic by Pro-Cert



ESTATE SERIES

WINEMAKER'S NOTES

In 2021 we exposed Sauvignon Blanc bunches at fruit-set to sunlight by removing leaves on the east side of the canopy, this is done to open up the air flow from the west side slightly during a wet growing season. Green harvest was performed at the start of *véraison* and we only left the healthiest bunches on the vine in order to promote ripeness, 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 and then warmed up to 16°C and transferred to concrete. Fermentation then occurred naturally with indigenous yeasts. The unique wine was racked off fermentation lees in April, prior to bottling in June 2022.

TASTING

Pouring a brilliant yellow with green reflections, the wine leads with aromas of ripe Asian pear, pineapple core, flinty minerality, and fresh green herbs. On the palate, aromas from the nose replay with the addition of salted lime, green melon, and cucumber. The wine is dry and zesty with fresh acidity, balanced alcohol, and a long saline finish. Drink young with scallop ceviche or spring asparagus with hollandaise.

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 certified organic, hand harvested and sorted fruit and 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.