



2016 FELSECK VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: 24th of September, 2016

Brix at harvest: 22.5

Blend and grape source: 100% estate grown certified organic Pinot Noir from the Felseck Vineyard

Alcohol: 13.0% **pH:** 3.43

Residual Sugar: 0.81g/L **T.A.** 6.37 g/L

Bottling Date: April 17, 2018

Vine age: Planted in 2003-2009

Oak regime: 100% French Oak: 17% new, 17% 2nd fill and the rest older for 10 months; racked and returned to 17% new, 17% 2nd fill, 32% Stainless and the rest older oak for a further 4 months.

Settled in stainless steel for 3 months prior to bottling, unfiltered.

Time in barrel: 14 months

100% De-stemmed.

Un-fined. Unfiltered.

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

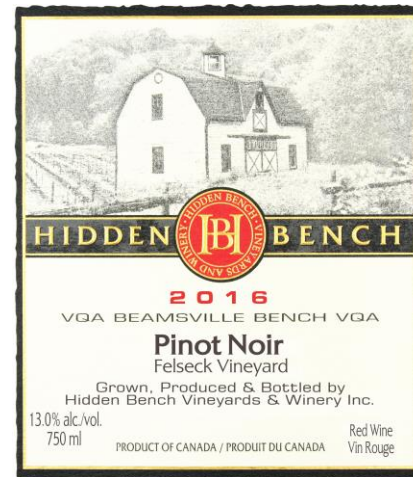
With precision viticulture practiced across all vineyard holdings, we are able to maximize ripening and flavour development. Hand harvested and sorted, the fruit is transferred to Vat and cold soaked for 5-6 days. With rich concentration in the berries in 2016, we employed a very gentle approach to managing the 'cap' during fermentation. After 18 days the 'free run' wine is drained, settled and then put to barrel. Malolactic fermentation occurred in the spring of 2017. Barrel selections for this single-vineyard wine were made in summer 2017, then blended and returned to barrel for extended elevage. Racked to tank in winter 2018, the wine was bottled unfiltered & unfined to capture the essence of the Felseck terroir.

TASTING

Our 2016 Felseck Vineyard Pinot Noir has an intense nose of ripe red cherries, and hints of smoke. The juicy palate has velvety tannins framed by the subtle use of French oak to highlight the fruit character. Sour cherry and raspberry notes are followed by refreshing acidity and hints of graphite, a classic expression of this vineyard. This wine will reward another 5-7 years of cellaring for those that can wait.

THE GROWING SEASON

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



TERROIR SERIES

Soil moisture levels were much lower than normal 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 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 mid-August rains.

Harvest at Hidden Bench started on the 2nd of September with Pinot Noir and Chardonnay for sparkling base wines, followed by Rosé, Chardonnay and Pinot Noir in mid to late September. Weather conditions were favourable throughout vintage with warm and dry conditions prevailing. Due to these dry conditions and meticulous vineyard and canopy management, disease pressure was minimal and it was a pleasure harvesting phenologically ripe and healthy fruit across all the varietals grown on our estate.

The exceptional weather of the 2016 vintage, permitted all grape varietals 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.