



2018 LOCUST LANE ROSÉ

WINEMAKING DATA

Harvest Dates: September 6 – 23rd, 2018

Blend and grape source: 100% estate grown certified organic fruit.

97% Pinot Noir, 3% Viognier

Brix at harvest: 19.2 – 22.3

Alcohol: 12.0% **pH:** 3.52

Residual Sugar: 1.93g/L **T.A.** 5.89g/L

Bottling Date: April 9, 2019

Time in oak: 5 months in neutral oak.

Certified Organic by Pro-Cert.

WINEMAKER'S NOTES

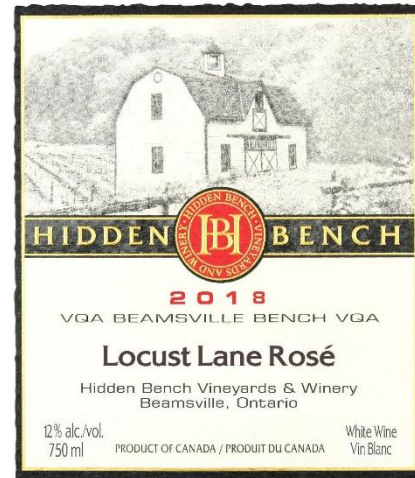
Predominantly Pinot Noir-based, the Locust Lane Rosé is a combination of both 'direct to press' and 'saignée' lots to create the final blend. The elegance of whole-cluster pressing Pinot Noir combined with a small percentage of the richer saignée portion provides a unique complexity to the finished wine. Both are fermented in neutral French Oak and aged for 5 months prior to racking & blending. A final touch of Viognier (3%) adds a floral note to both palate and nose.

TASTING

Rose petal in colour, this dry rose has a delicate nose of orange blossom and strawberry. This textural wine has flavours of pink grapefruit leading to a long and savoury finish. Our highly sought after Locust Lane Rose is best enjoyed while young and fresh.

THE GROWING SEASON

The early impacts on the 2018 season occurred November 22nd, 2017, when late-season cold temperatures dropped to -8.1c. This impacted the vines' ability to acclimate for winter. As New Year's Eve approached, temperatures dropped down to -20c and the vines were affected, likely having nascent buds damaged – reducing the crop size for 2018.



ESTATE SERIES

The rest of the winter was fairly uneventful and April was typically cool and wet. May temperatures were slightly higher than average and the vines came out of dormancy for Spring. Bud break started May 10th with Pinot Noir and Chardonnay and lasted 7 days. After "bud break" we were able to see the potential winter damage and would have to adjust our viticulture accordingly.

Flowering typically occurs during Summer Solstice and 2018 was no different. Berry formation was good across all varietals, although younger blocks of Chardonnay showed uneven 'berry set'.

July and August were noted for extreme heat and very dry conditions with average temperatures just below 30c. Lack of moisture in the ground and the intensive prolonged heat meant the berries were very small, immediately reducing our potential crop by approximately 30%.

Late August rains gave the vines the boost they needed to properly mature fruit, with less sugar accumulation than 2017, the 2018 vintage is noted by concentration.

A smaller crop meant we were able to harvest each block at optimal ripeness. The weather cooperated as we started picking for Sparkling wine on September 7th and then finished with Cabernet Franc & Merlot on October 19th. An early season!