

HOPE VINEYARD PINOT BLANC 2012

Hope Vineyard:

The Hope Vineyard wines are made from hand harvested, organically tended vines. They express with integrity, the character of a single vineyard, variety and vintage. The Hope Vineyard Pinot Blanc is made in very small volume from a block of vines originally planted in 1976 and younger vines planted in 2003.

Yields are kept low to ensure maximum fruit concentration.

Vintage 2012

The overall impression of the 2011-2012 growing season is that it was a wet one - though not when it really mattered. Spring could be described as typical with weather conditions being somewhat unsettled with regular rainfall. This contrasted with the exceptionally dry Spring of the previous season. Early Summer was unusually wet with record periods of rainfall in December and January. February, although drier, was generally cooler than average with more overcast conditions and by mid-February we estimated that fruit development was two plus weeks behind normal. There was concern that without some late heat to the season we would struggle to ripen fruit fully. In late February the sun arrived, the rain abated and conditions remained this way until the end of April and the completion of harvest. This allowed for an almost leisurely harvest with fruit being picked later than usual in pristine condition. An excellent vintage with overt aromatics and lower alcohols.

Winemaking:

Single vineyard wine. Average vine age of 18 years

Harvested 31 March - 10 April, 2012. Average brix at harvest of 23.9

All fruit was hand harvested and whole bunch pressed

The juice was settled very briefly to remove the heaviest of solids before racking to seasoned French oak. Primary and secondary malolactic fermentations occurred spontaneously without inoculation. Matured for 18 months with regular stirring of the yeast lees during this period

Blended in November 2013, un-fined, filtered and bottled in December

Tasting Note:

Aromas include citrus blossom and white stone fruit, star anise and mealy richness from extended lees contact.

On the palate a combination of ripe tangelo, pears and white peach with gingerbread spice to finish. The wine has a creamy mouth-feel balanced by an elegant mineral freshness. A complex, generous wine with notable balance.

Analysis:

Alc/Vol: 14.4 %

R/S: 2.7 g/L

TA: 6.08 g/l

pH: 3.44