

2009

Vintage Report



GAJA

PIEDMONT: Abundant snow in winter (reminding to the old times) have refilled the water reserves in the soil. Spring with frequent rain until the first half of June. July and August warm and dry, especially in the second part of August. Refreshing rain in the last decade of September helped to bring to a perfect ripening the grapes of Nebbiolo. The harvest started at Gaja winery on September 2nd with the grapes of Sauvignon Blanc and ended on October 7th with the pick up of Nebbiolo grapes at Sorì Tildin and Sperss vineyard.

BOLGHERI: Drenching rain in winter, which continued until the end of April, contributed to refill abundant water reserves in the soil. Warm and dry Summer. The harvest at Ca' Marcanda started on September 3RD with the Merlot grapes. The patchy rain in the middle of September did influence, due to the sun which came back and the Tramontana winds which helped to dry. The harvest ended on October 6th.

MONTALCINO: Winter characterized by frequent rain, which continued until the end of June. Warm and dry climate in Summer, even more at the end of August and at the beginning of September. Refreshing rain in the middle of September, followed from Tramontana winds, helped the still closed grapes of Sangiovese to dry and complete the ripening cycle.

QUALITY OF THE 2009 VINTAGE:

The frequent rain in Spring of the last years, required from the wine growers immediate and appropriate actions to protect the grapes from the pathogen illness of the vines, peronospora and oidium; if these actions are not made, the quality of the grapes could be irremediably compromised.

The warm and dry climate in Summer allows the maturation process. The massive water reserves in the soil, procured, in 2009, bigger grains than in the previous year. The unusual pick of warm temperature from the middle of August until the second half of September however dried the grapes, and brought the grain's dimension back to an optimal size. Then, the rain in September gave a breath to the vines and consented to complete the maturation process.





In absence of damages on the grains procured by undesired pathogen, the sanity status of the grapes at the harvest time was perfect and also the ripening level was optimal.



HATCH MANSFIELD 

Hatch Mansfield Agencies Limited | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail info@hatch.co.uk | www.hatchmansfield.com

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