Vintage Report





As we take a moment to look back on the harvest and try to put it into perspective, a couple of things come into focus.

The generous rains in two out of the last three years have flushed the roots, saturated the soils and reinvigorated the vines. This can be noted in the healthy musts we saw in fermentation tanks with high Nitrogen levels, bright flavours, and not a hint of reduction.

On the still side, the harvest went like a hockey match – in three periods. The first third brought in blocks with fully mature flavours yet lower sugar content (due to the cool weather). The middle third saw classic fruit profiles and rich flavours. And the final third, typically the later ripening clones like Dijon 777 showed exceptional depth, silkiness, and richness without exorbitant sugar levels.

Cane lignification was an early indication of superb ripeness and the overall quality of this memorable and exceptional vintage.





