

## Vintage 2009

Harvest 2009 was probably one of our most enjoyable to date – we had an excellent crew, fine weather, good food and a killer music selection.

The lead up to harvest was driven by a good if somewhat unspectacular growing period.

The season started with an “average” spring, neither hot nor cool with normal rainfall, and whilst there were the usual occasional frost events - that were able to be successfully fought - overall we would rate this as good growing weather.

The flowering over this settled weather period resulted in a very good fruit set with little variability, thus tonnage was more the concern looking forward as opposed to uneven ripeness.

The start of summer, i.e January, was on the cool side and then February which is normally our warmest and most stable month, was also a little unseasonably cool and wet.

In recognition of the cooler summer, and then the cool February, growers needed to keep crop levels down to ensure a successful ripening. This we did as a matter of course cropping around 5 t/ha as a rule with Pinot Noir and around the 6 t mark with our whites– many I fear did not put quite as much effort into this area and will suffer as a consequence.

March was then a return to normal warm and stable weather, the vines ripening very smoothly and at an even rate- all whilst holding good canopies.

Picking started in early April which is about normal and the fruit quality was near perfect: small berries with clean fruit.

So far Pinot Noir wise our young wines in barrel are showing beautiful aromatics and a purity of fruit expression that should make it an excellent vintage. They show well texturally at this point – with just enough tannin to support evident fruit weight.

The 2009 white wines are aromatically intense with very good varietal expression, possessing very fine acidity and excellent balance.

So a good vintage for us we think at this early stage – all of our vineyards look destined to produce individual wines – i.e Single Vineyard designates – with estate wines seemingly in for a fine road ahead. Lots to enjoy then !