

VINTAGE 2016

HAWKE'S BAY



Tasting Note: A very late beginning to the season was followed by a very warm summer and early autumn period. Unusually consistent warm January and February temperatures led to record Grower Degree Days in that period.

Rainfall: Average to below average during the ripening phase. Warm average night-time temperatures.

Grower Degree Days: 1420

Reflections: A very cool, late spring meant a later than average season. In fact, up until mid-January we were record late.

Between the early January period until the first day of harvest, the 16th March, we experienced unusually consistent warm days. In fact, in that approximate 9 week period, (63 days), a total of 50 days of that time the maximum daytime temperature were 25 degrees celsius or over. That is very rare for Hawkes Bay. 2016 ended up

having Grower Degree Days rivalling the very warm 2014 and 2009 harvest.

Early on flowering was solid, frosts were not prevalent or at least well mitigated. The season, however, seemed unusually slow and late.

Generally we need to get through the last half of March to make for a great season in Hawkes Bay. This time seems to be consistently the most unsettled period each year. If the season lingers on to late April, generally the wines are very strong. The warm days were also combined with warm night-time temperatures and high humidity, particularly around the 2nd half of March. It was definitely a season to be close and vigilant to your vineyards.

The 2016 wines are delicious. The Chardonnays are as good as anything back to 2010. The reds are juicy and succulent. Dark fruited with plenty of colour. The wines have a delicious immediate drinkability. They are structured but soft and rich and with plenty of body.

