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VINTAGE 2017

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: Below average rain during the growing phase, and well above average in Autumn.

Grower Degree Days: 1416

Reflections: The highlights for the season were the early and late varieties - Chardonnay and Tempranillo (early) and Cabernet Sauvigon (late).

Spring was moderate with very low frost risk and then generally good flowering. After this followed a beautiful, classic Hawke's Bay Summer meaning the vineyards and surrounding landscapes became extremely dry. From early October to mid-February only 130 mm of rain fell in the Gimblett Gravels sub-region creating very dry conditions.

Mid-February we received approximately 150 mm (6 inches of rain) all within a matter of days. Periods of damp, humid weather between the 7th and 30th March put many vineyards in the region under huge disease pressure.

We were able to pick most of our early varieties before this weather, and our remaining fruit was situated on the very free draining Gimblett Gravels. Next, Cyclone Debbie was due to hit the East Coast on the 3rd of April. We made the call to harvest the lion's share of our remaining fruit before the next 150 mm of rain arrived. Cyclone Cook followed 9 days later.

In reality, the cyclones didn't impact the resulting wines as we had harvested before these events. The early varieties, Chardonnay & Tempranillo, missed the significant rain, and our late varieties like Cabernet Sauvignon were able to hold through the weather and retain excellent ripe flavours and great colours. Rest assured, 2017 is a strong vintage with remarkable wines in the cellar.



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