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2018 Providore 'Luminaire' Blanc de Noir

Harvest Report 2018

2018 was certainly one of our more unusual seasons. We saw near-record dryness and heat through spring and into summer. Night time temperatures were unusually warm all the way through the growing season. This saw the growing season advance at a phenomenal speed which made keeping up with vineyard tasks challenging. Flowering and veraison were two to three weeks early. February saw the end of the heat and dry with near record cold and rain, but luckily the cold kept any botrytis problems at bay. March saw the return of the heat and the earliest harvest on record.

The resulting grapes came into the winery in excellent condition with crop levels and bunch weights a little above average. Sugar levels were higher than average and acidity levels lower than average due to the extended heat.

Winemaking Details:

Luminaire, so named for its luminescent hue, comes from three vineyards in Bannockburn. We used the fruit from these blocks due to the fruits suitability to make a great Blanc de Noir: lower colour skins, larger berry size, and the very pretty fruit flavours. The 100% Pinot Noir fruit was handpicked then gently whole bunch pressed to minimise colour pick up. The resulting juice was clean racked for cool batch fermentation in stainless steel tanks. Fermentation was stopped at very close to complete dryness to build palate weight rather than leave any sweetness.

Pete's notes:

Pale salmon with clear hues. Fragrant with peach, apricot, pear, rockmelon, white flower, brioche and lemon zest. Dry with ripe peach, pear, and cranberry, burnt orange, nougat and river stone. Mouth-filling and complex with a ripe phenol drive, lively acidity, and good minerality. The finish is beautifully crisp and long with red berry fruits and ripe citrus.

Pete Bartle

Pete Bartle, Owner & Winemaker

Alcohol:	13.5%
Total Acidity:	5.02g/L
pH:	3.42
Residual Sugar:	2.9g/L
Harvest:	5th March 2018
