

~ VINTAGE NOTES 2007 ~

HARVEST 2007:

The string of rather warm, dry vintages came to end with 2007. The spring started off with a bang. Some moisture in the ground and dry weather during flowering gave us an above average fruit set. As the summer progressed we were given quite mild weather and high humidity causing close attention to be paid to combating mildew pressure. Our normally hot August was not, and as we headed into September the rains were threatening. The first fruit picked was quite late coming in (during the last week of September) and from that point on it was a dance picking between the



rainy periods. We finished at the end of October with the stunning realization that all threat of rot had been avoided, the fruit had achieved ripeness and we had made some beautiful, if not outstanding wines. This was a year where our years of experience paid off.

The conditions forced vineyard management decisions to be flawless, and picking decisions to be rewarded by patience and skill in the cellar revealing the quality of the vintage.

