

2008 HARVEST

10 days to 2 weeks later than usual for most varieties – stretched out over 8 weeks (7th February to the 2nd April) Rain during harvest on the 10th February and then cooler conditions with higher humidity till the 15th Feb caused early botrytis and minor grey rot to develop in the Chenin Blanc vineyards. The intention was to make a NLH Chenin, but sour rot set in on the Chenin Blanc after some rain on the 26th and 27th Feb, causing significant crop losses. Minor botrytis infection on later Chardonnay vineyards has added complexity without the problems associated with sour rot. Have made a stunning Riesling NLH, more concentrated than any previous vintages!

WEATHER CONDITIONS:

WINTER 2007 Cool, wet with enough cold units to ensure full dormancy – therefore never expected any problems with delayed budding

SPRING 2007 Budburst was fairly even and about 2 weeks later than usual.

EARLY SUMMER 2008 Cool growing conditions – average temp during the growing season at Jordan was only 20.7 deg C. Made full use of our new weather station this season, enabling us to spray in the right conditions with pin-point accuracy. Berry size was much smaller than average. Wind conditions – windier than usual (SW), though very little damage or crop loss recorded as a result. Less irrigation needed than usual. No problems with either downy or powdery mildew

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HARVEST 2008:

CHALLENGES (IN VINEYARD AND CELLAR) Have never taken so many samples and been so relaxed! Sour rot on the Chenin meant very careful vineyard selection, and significant crop losses with this variety.

POSITIVES What is in the cellar is amazing – it just took a long time to get there! Alc levels slightly down on average, yet with grapes being picked full-ripe.

BEST-PERFORMING WHITE AND RED VARIETIES (PLEASE GIVE DETAILS FOR BOTH)

Chardonnay – small berries, concentrated fruit

Merlot – Many hrs spent in the vnds have paid off

Cab S – great structure

LESS WELL-PERFORMING WHITE AND RED VARIETIES (PLEASE GIVE DETAILS FOR BOTH) Chenin Blanc because of the sour rot

CROP SIZE - OVERALL AND VARIETIES WITH SIGNIFICANT LOWER OR HIGHER YIELDS We are down 15%, but mostly because of very significant losses on the Chenin

OVERALL QUALITY (WHITES AND REDS) Excellent so far, and worth the gamble we took to wait (other than the Chenin!)