



## Technical Notes

### 2007 Leonarda Late Harvest Semillon

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#### Vintage conditions

Warm and dry conditions in spring greeted the start of the 2006-07 growing season. This led to a great flowering on all varieties and outstanding fruit set. Some fruit thinning was required to ensure crop loading was optimal for the production of premium wines.

The growing season developed into a typical Hawke's Bay summer with hot, dry conditions throughout December, January and February - ideal conditions for ripening of white varieties. The warm dry conditions remained into March and April enabling red varieties to remain on the vine for longer ensuring optimal ripeness and flavour development.

All these factors lead to another outstanding Hawkes Bay vintage characterised by clean fruit and high sugar levels.

#### Variety:

Semillon (100%)

#### Vineyard

All grapes were hand picked from our winery vineyard. Partial botrytis infection meant that the yield was reduced considerably to ~4tonnes/ha. All vines are spur pruned and bud reduction, shoot thinning and second set removal performed as required. Partial leaf plucking occurs at veraison. The 2007 vintage gave us the opportunity to pick Semillon mid-late May with exceptional flavour and balanced acidity.

#### Technical Winemaking Details:

Both fully and partially botrytised Semillon grapes were hand harvested from our winery vineyard in May. The resulting juice reached 31 Brix. The juice was pressed, cold settled for 48 hours, racked and then fermented in stainless

steel tanks. Fermentation took three weeks. The ferment was stopped once the perfect balance of alcohol, acidity and sweetness had been achieved.

Once blended, the wine received a light fining, cold stabilisation and filtration prior to bottling in December.

**Total production:** 540 cases

#### Analysis at bottling:

Alcohol	13.0%
pH	3.56
Titrateable Acid	7.45 g/l
RS	95.0 g/l

**Harvest Dates:** 21 May 2007

**Brix at harvest:** 31.0 Brix

**Bottling Date:** 12 December 2007

#### Aroma

Mango, orange and Turkish delight aromas give this wine an exotic bouquet. Marmalade and grapefruit characters result in an appealing citrus lift.

#### Palate

Rounded and luscious with flavours of marmalade and ripe tropical fruits. Grapefruit and honey characters are supported by fresh citrus flavours. A full flavoured, well balanced wine with a velvety mid palate and clean citrus finish.

#### Cellaring:

This wine will be at its best from late 2007 until 2010.

**Food:**

As an aperitif with patè or great with desserts like citrus tart, pannacotta and crème brulee.