



Technical Notes

2005 Leonarda Late Harvest Semillon

Vintage conditions

A cold winter led to good bud burst in late September across all varieties. Once the growing season commenced we saw warmer than average temperatures through early spring, however this was followed by two late spring frosts in October, slowing growth in a number of varieties. Strong prevailing winds during spring and a cold December meant poor fruit set across the majority of varieties. January and February were some of the warmest recorded and with the low yields things were looking extremely good for vintage 2005. Harvest saw the onset of rain, with Hawke's Bay recording some of the wettest conditions seen at vintage. This meant difficult conditions for vineyard and winery staff with grapes being brought in over a quick period to deter botrytis infection. Vintage 2005 was one of the most challenging in recent times, but with a great team and attention to detail at every stage, some great wines are being produced from this difficult vintage.

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 2005 vintage gave us the opportunity to pick Semillon late April with exceptional flavour and balanced acidity.

Technical Winemaking Details:

Both fully and partially botrytised Semillon grapes were hand harvested from our winery vineyard late April. The partially botrytised grapes reached 31 Brix. The juice was pressed, cold settled for 48 hours, racked and then fermented in stainless steel tanks. The fully botrytised bunches reached 65 Brix. These were basket pressed to French oak barriques and inoculated directly without settling. Fermentation took three weeks. The ferments were then stopped and combined once the perfect balance of alcohol, acidity and sweetness had been achieved.

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

Total production: 652 cases

Analysis at bottling:

Alcohol	12.0%
pH	3.54
Titratable Acid	8.25 g/l
RS	115.0 g/l

Harvest Dates: 27 April 05 – 29 April 05

Brix at harvest: 31.0 – 65 Brix

Bottling Date: 18 July 2005

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 2005 until 2008.

Food:

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