

## **2007 Post Vintage News**

Well, it's the ninth of March and it's the second last day of processing at Delatite. This week we've picked one tonne of Riesling (our only Riesling fruit) which will be blended with around 11 tonnes from the Barwite Vineyard to produce 4500 litres of 2007 Sylvia Riesling. The fruit looks beautiful and it will eventually come in at around 9.5% a/v and 35-40g/L residual sugar.

Unlike many wineries in areas (that are to our north, south and west...almost all over) I'm very happy to discuss the issues we've been troubled with this year....so if you would like further clarification on what's below don't hesitate to e-mail us at the winery.

Despite all the bad news – crops at 25% of normal due to frost and drought and then the added problem of smoke taint - we're pretty positive (it's taken two weeks to get positive but we're all finally there!). We're only picking fruit that's in very good condition and tests below the threshold for smoke taint – and we're not bothering with any reds from our area at all. Jane is whole bunch pressing all varieties and our extraction cut off is 450L per tonne of fruit – this ensures even lower levels of the problem compounds (guaicol and methyl-guaicol), and also very low phenolics that are usually a problem for aromatics in a drought year.

We've also been testing our grapes, pressed juice, and fined juices post-settling to ensure that levels of the taint compounds are ok... and rather than filtering the lees for a little more juice they're going down the drain. Marco at Vintessentials Laboratory has even done a few free tests for us (his new best customers) on our 2006 aromatics.....just to see if these compounds exist in other years in measurable amounts. Funnily enough our 2006 Pinot gris came in at 2micro grams per litre (accepted thresholds are based on 2 micrograms/L for reds, 3 for whites, and 4 for Sparkling and Pinot gris) but all the other 2006 wines were less than 1.

Jane has always said that our 2001-2005 Pinot gris' show some smokiness so maybe that's it! If I was a betting man, though as a farmer I do quite enough gambling as it is, I think I'd put money on the fact that grapes grown close to industry or major cities are generally affected by airborne compounds. However, who am I to suggest that vines growing in the Hunter Valley, Bellarine Peninsula, Yarra Valley, McLaren Vale etc could be being suffocated by man- made pollution (at least bush fires are a natural part of nature!).