

## 2009 3-Brooms S Blanc Winemaking Details

### Technical Details

Region	Blind River, Awatere Valley, Marlborough
Clone & Rootstock	Mass Select on Riparia Gloire
Pick Date	21% 26 <sup>th</sup> March 79% 31 <sup>st</sup> March
Harvest (in tank) Analyses	79% °B – 23.7    pH – 3.20    TA – 10.7 21% °B – 23.3    pH – 3.20    TA – 10.5
Fermentation	100% Stainless Steel as cold as possible (down to 11° C)
Yeast Strain	74% VL3 26% L3
Blending	None. Single Vineyard Wine – from the same block as '07 & '08
Post Ferment Operations	Fined with low rates of Gelarom (highly refined gelatin that is very gentle on the wine) Cold Stabilised Protein Stabilised by addition of bentonite
Residual Sugar	2.5g/L
pH	3.33
TA (Titratable Acidity)	8.4g/L
Alcohol	13.9 (13.5 in US, 14 in UK)

### Philosophy

- 1) A Wine intended to be genuinely aromatic; fresh, with subtler fruit and a minerality, delicacy and elegance not found in the other two wines. These “lighter” characteristics do not at all detract from the intensity, depth and power of the wine.
- 2) For the third year in a row this was picked first, although most of it was picked five days later than last year, hence the higher alcohol. This was in an attempt to allow the acidity to lower and soften.
- 3) The fruit for this wine came from the same block as in the previous two years and it was here that we undertook the most severe fruit thinning. The reasoning for this was twofold. First, yields were high and needed controlling but second, and most importantly, we wanted to concentrate the flavours as we had a pretty good idea that this is where the single vineyard wine would come from. This worked in one respect, as the fruit was clean and got very ripe, but whether or not it had the desired sensory affect is yet to be seen.
- 4) In previous years, 3-Brooms has been taken from a single tank. This year, though, it was a blend of two tanks, the juice of which came from the same fruit but which were inoculated with different yeast strains. This has helped to lift and brighten the wine, to balance the higher alcohol. It has been very interesting and has thrown up some even more interesting options for 2010.
- 5) This was the most difficult wine to blend this year – probably because it’s the first year it has actually been blended at all, plus the fact that I was intensely conscious of maintaining quality and style in this wine. I believe that the blending, ultimately, improved the quality of the wine but, will be looking closely at volumes, quality and ways to keep it simple next year.
- 6) VL3 was again the mainstay yeast of this wine, supplemented with a small batch of wine fermented under L3, which is supposed to be a copy of VL3 but produced very different results when put over the same juice. It provides a slightly greener, fresher edge, which is exactly what this wine needed.
- 7) Due to the slightly heavier, richer qualities of the 2009 wine, along with the extra yeast in the wine, lees contact was less desirable this year and the wine was racked earlier than in previous years, with only 8 – 10 weeks contact before racking the wine clean.
- 8) As ever, all fining trials are conducted completely blind so the truth will out and whatever the results, we go with it.