



August 2009.

My first Question is what happened to July?

There was no newsletter, but that means pruning is well under control.

All the actual pruning itself has been completed and the next month or so will be spent trimming the canes and tying them down.

As the days get longer and start to warm up, our minds head back to the winery.

Since harvest the wines have been in barrel, being visited once every two weeks for topping.

As the wine ages in barrel we loose about 300-400 mls a week due to evaporation, (traditionally called "the angels share") which must be replaced and the barrel kept full to prevent it turning to vinegar.

Because this wine loss is an expense there is technology available to reduce evaporation (humidifiers etc.) but loss by evaporation does result in a more concentrated wine and I believe any financial benefit gained by reducing this is more than outweighed by the loss in potential quality, so we happily buy the angels a drink.

This time of year the evaporation is even greater than normal, exaggerated by us tasting and really seeing how the wines turned out.

The wines have been in barrel for about 3 months now, have clarified, with the sediment; yeast etc settling on the bottom.

The flavours of fermentation are fast disappearing and the true character of the different sites and fermentation techniques beginning to show them selves.

This can be one of the happiest times for a winemaker; it feels like we have walked into the maternity ward for our first look.

We couldn't be happier.

Come and have a look for yourselves.

Cheers,