

VINTAGE REPORT 2004

Conditions

Winter conditions in 2003 – 2004 were much more favourable than the previous year. This was a key factor in allowing vines to recover from damage sustained in early 2003. Cautious winter and spring pruning set the stage for managing bud damage later in the season.

While the spring and summer of 2004 was generally cool, early autumn growing

conditions were ideal for ripening grapes. Hot sunny weather through September and into October resulted in mature grapes, and good quality was achieved in most varieties. Reduced yields were evident in some areas, especially for tender varieties such as Merlot and Sauvignon Blanc as these vines continued to recover from cold temperatures in early 2003.



Late Harvest and Icewine

Harvest conditions for Icewine were excellent and the harvest began relatively early. Juice pressed was also of very good quality with a significant increase in the volume of juice from vinifera varieties.

A record tonnage of grapes was registered for Icewine

production, and the production of juice eligible for Icewine hit a record level. Total tonnage netted for Late Harvest and Icewine was estimated at 5808 tonnes and total volume of Icewine juice registered was 900,170 litres.

Icewine harvest began on December 19, 2004 and was

completed on January 21, 2005 - a relatively short period given the large volume. Yields were average and sugar levels very good to excellent for both the Late Harvest and Icewine categories and quality is expected to be very good.