



## **THE 2009/2010 SEASON FOR AAN DE DOORNS WINE CELLAR**

### **Climate**

The winter of 2010 was cold and wet towards July and August with some snow on the surrounding mountains. The cold conditions lasted through the spring towards the end of the year. The outstanding feature of the growing season was the strong windy conditions that made management of vineyards difficult and had an effect on the flowering and the vegetative growth in general. The result of this was small leaves as well as a phenomenon called millerendage (big variation in berry size). It was a very dry growing season.

### **Harvest of 2010**

The harvest started earlier than in 2009 mainly because of the lower yields. The grapes were disease-free with no botrytis-infection. This was due to the relative smaller berry size and the millerendage effect.

The quality of the grapes of the early varieties were exceptional. The Sauvignon blanc's produced the full spectrum of flavours from vegetative to the more tropical in the riper grapes. It was probably the best Chenin blanc year in a long time due to the lower yield and the absence of botrytis infection.

The red grapes had good color due to the cold nights in the veraison period. This season will be remembered for obtaining tannin ripeness at lower sugar levels that made it possible to produce lower alcohol wines.

The heat waves in February and March had little effect on the quality of the grapes, but the later varieties had in some cases problems with acid levels.

### **Yield of 2010**

After a record harvest in 2009 a lower yield was probably due. The total tons decreased with 14% in 2010. It can be explained by the cold and windy conditions as well as downey mildew in the flowering period.

The quality is reflected in the new wines that are bottled.

2010 Chenin blanc: Tropical with some prominent quava flavours.

2010 Sauvignon blanc: A hint of green peppers, asparagus and some tropical flavours.