Vintage 2013

According to Tessa Nicholson from New Zealand Winegrowers Magazine, What a difference a year makes when it comes to vintage 2013. Whereas the previous year saw yields drop dramatically, in some cases by 35%, this year was the opposite.

Marlborough did not experience the severe drought conditions felt throughout much of New Zealand. Instead it basked in long, sunny days, with sunshine hours well up on the previous year.

At the beginning of the season, September and October, the temperatures throughout the region were cool. Enough to delay bud break when compared with many of the previous years. A number of frosts in small pockets of the region caused some variability when it came to bud break, but on the whole the region was looking forward hoping for a better flowering than in 2012. Those wishes were granted when in late November, the sun came out, the easterlies dropped away and temperatures began to rise.

December, which is the all-important period for flowering, was two degrees above the average. In the Wairau Valley this ensured almost perfect flowering and fruit set. However, the Awatere wasn't as fortunate, suffering cooler temperatures than its neighbour, resulting in lower fruit set and eventually lower yields.

With hours of sunshine and very little rain during the summer months, the fruit was able to ripen at its leisure with no threat of disease. However the long hours of sunshine were not matched with higher than average temperatures, which was a major bonus for the fruit

	Rain Fall 2013	Rain Fall LTA	GDD 2013	GDD LTA
Jul	73	63.1	9.7	9.2
Aug	123.2	62.5	22.6	18.9
Sep	32.4	50.7	57.9	56.1
Oct	53	56.1	99.1	103.7
Nov	7	47.1	117.2	145.1
Dec	25.4	47.6	246.4	216.1
Jan	59	48.5	253.4	252.4
Feb	18.6	44.5	201.4	225.2
Mar	22	43.6	201.7	197.7
Apr	102.5	53.7	141.1	110.9
May	94.4	63.7	48.9	59.1
Jun	114.6	59.9	24.3	19.3
Total	725.1	641	1423.7	1413.7

Precise weather data is available from https://www.mrc.org.nz/blenheim-weather-station

Technical Data for Vintage 2013

<Folium Vineyard 2013 Sauvignon Blanc>

Harvest date: 9th and 10th of April, 2013 Analysis at harvest: Brix 23.8, TA 9.78g, pH 3.11 4th of February, 2014

Analysis: Alc. 13.80%, TA 8.0g, pH 3.19, Free SO2 29mg

Production: 585 Cases

<Folium Vineyard 2013 Reserve Sauvignon Blanc>

Harvest date: 5th and 6th of April. 2013 Analysis at harvest: Brix 23.1, TA 9.43g, pH 3.08 4th of February, 2014

Analysis: Alc. 14.13%, TA 8.4g, pH 3.08, Free SO2 33mg

Production: 470 Cases

<Folium Vineyard 2013 Pinot Noir>

Harvest date: 31st of March, 2013
Analysis at harvest: Bottling date: 31st of March, 2013
Brix 23.5, TA 7.7g, pH3.57
14th of March, 2012

Analysis: Alc. 13.86%, TA 5.2g, pH 3.73, Free SO2 34mg

Production: 280 Cases

<Folium Vineyard 2013 Reserve Pinot Noir>

Harvest date: 20th of March, 2013 Bottling date: 30th of March, 2015

Analysis: Alc. 13.7%, TA 4.5g, pH 3.78, Free SO2 34mg

Production: 203 Cases