

TIMELINE OVERVIEW

White and Rosé Wines

YEAR 1



WINTER PRUNING

The first hands-on operation of the year is winter pruning, which typically takes place from mid-December to mid-January.

JANUARY

FEBRUARY

MARCH

BUD BREAK

As the vines awaken from their winter dormancy, it is a good opportunity to visit the vineyard, typically during the month of March.



APRIL



GREEN PRUNING

By the end of April the vines are hard at work preparing for fruit production, which means it's time for the viticulture team to go into the fields for some canopy management, another great opportunity to participate.

MAY

FLOWERING

An experience for your eyes as well as your nose, the blossoming of the grapevines typically takes place in May or June (depending on the air temperature and overall weather) and is a great time to stroll through the vineyards.



JUNE

JULY



VERAISON & MATURATION CONTROL

As the grapes change colour, they signal the final stage of the grape cycle. A few visits during the month of July would allow you to track this progress, both in terms of watching the colour change, as well as tasting the changing flavours of the grapes. Join us, during the month of July, to collect samples and analyse the grapes' development.

AUGUST

HARVEST

This is quite possibly the most exciting day of the year. Once the grapes are ready, we go into the vineyard and pick them. For whites and rosés, this usually takes place during the month of August. Once the grapes are picked, the process turns from viticulture to viniculture. Either on the same day as the grape picking or the day after, join us in the winery to witness the transformation of grape clusters into wine must.



PRESSING

After sorting and crushing, grapes are gently squeezed to separate the juice from the skins and seeds. The resulting juice, which is clear for white wine and has minimal skin contact for rosé wine, will be pumped into a clean tank. After 2-3 days of cold settling, the settled juice will be moved into a new tank to start alcoholic fermentation.

ALCOHOLIC FERMENTATION

Once the wine must has been given a few days to settle, it is time to add a flavour-neutral yeast to it, in order to start the fermentation process, turning wine must into wine.



SEPTEMBER

OCTOBER



BLENDING

Each year, the wine's natural aromas will truly reveal themselves at different times. This can be as early as late October, or as late as December. When this time comes, you should taste it, and decide whether to keep it as a monovarietal or to experiment with some blending options.

NOVEMBER

DECEMBER

FILTRATION

The last operation before bottling is the filtration process. Join us for this step, which usually takes place in December.



YEAR 2

MARCH



BOTTLING & LABELLING

By the time the wine is ready, our Private Winemakers are typically more than ready! Join in on this process and watch as your design visions come to life.