

the {SUM}

2014 PINOT NOIR

{ Variety 100% Pinot Noir } + { Region Pemberton, Western Australia }

the { SEASON NOTES }

With a relatively mild winter and above average spring rainfall the vines entered the season with good soil moisture resulting in strong growth and good fruit set. This above average fruit set combined with strong canopies allowed steady ripening across all varieties enabling harvest to commence in late February and finishing mid March. The cool evenings and lack of extreme heat saw excellent flavour development. Another cracking vintage in the southern regions of WA.

the { WINEMAKING }

Pre-fermentation cold soaking followed by a clean, warm (25-30°C) ferment. The wine was open fermented with twice daily pump-overs, using a specialized gentle tannin extraction method, also 2 x rack-returns during ferment. Yeast strains used were RC212 and R60. Total time on skins was 12 days to retain maximum fruit intensity and soft tannins. Aged in 2,3 and 4yr old French barriques.

the { TASTING NOTE }

The primary focus of this wine is to encapsulate the essence of Pinot Noir. Layers of aromas emanate from the glass of lifted raspberry and spiced plums with the characteristic earthy tones found from Pemberton Pinot Noir. A medium bodied palate with ripe, muscular tannins is in fine tune with careful oak nuances. Designed for early drinking to make the most of the vibrant fruit, this wine has the structure to suit a wide variety of food..

the { ALCOHOL } 14.2%

the { PH } 3.65

the { T/A } 5.8 g/L

the { RESIDUAL SUGAR } <1 g/L

