



2004 10X Pinot Noir



The Vineyard...

A very dry season with the hottest December on record. Dry, cool conditions prevailed over the growing season. Vintage was late but the fruit achieved optimum ripeness and flavour intensity.

Brix::pH::TA 24° (13.3° Baumé) :: 3.40 :: 8.6 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: MV6
 Harvest date 22 April 2004
 Yield 7.5 tonnes/ha (3.0 t/acre, ~45.0hl/ha)

The Winery...

Winemakers :: Richard McIntyre

Winemaking Fully destemmed, not crushed. Wild yeast ferment – 20 days on skins before pressing. Matured in 33% new French oak for 11 months before light egg white fining, no filtration and bottling under screwcap.

Alcohol 13.5% (8.0 standard drinks/750ml bottle)
 Residual sugar Dry (0.45 g/l)
 Malolactic 100%
 Aging::Oak 11 months :: 33% new French oak (Seguin Moreau, Sirugue, Gillet, Rousseau)
 Production Bottled 27 March 2005 :: screwcap
 Finished pH::TA 3.59 :: 6.4 g/l

The Tasting Room...

Release Date :: May 2006

Tasting notes Brick garnet in colour with lifted and delicate perfume of strawberry and cherry fruit with notes of rose petals and a touch of savoury earthiness. Less ethereal on the palate with good rich dark berry fruit, crisp acidity and firm silky tannins in balance with moderate alcohol. The wine has excellent length and depth, with the potential to develop more complexity with time.

Food::Temperature Drink with roast duck and cherries, or a Moroccan duck pie. Serve at 13–16°C.
 Best drinking Drinking well now and through 2011

Reviews...

Spicy/herbal/minty aromas; light to medium-bodied red fruits; spicy finish. Drink 2009.
 89 :: James Halliday :: 2007 Australian Wine Companion
 Gold :: 8 March 2006 :: 2006 Cool Climate Wine Show