



## 2006 McCutcheon Vineyard Pinot Noir



### The Vineyard...

A warm moist spring with average fruit set was followed by warm to very hot weather over summer. Ripening accelerated under such intense growing conditions. Cooler weather arrived in February but vintage was still earlier than usual. Yields were lower than usual but the overall quality is excellent with fruit of lovely concentration and flavour development.

Brix::pH::TA 24.3° (13.5° Baumé) :: 3.49 :: 7.1 g/l  
 Vineyards::Clones McCutcheon :: MV6  
 Harvest date 30 March 2006; hand picked  
 Yield 4.32 tonnes/ha (1.7 t/acre, ~25.9hl/ha)

### The Winery...

Winemakers :: Richard McIntyre & Martin Spedding  
 Winemaking 100% destemmed. Macerated for 5 days pre-ferment. A 100% wild yeast ferment was completed (total 20 days on skins) before the wine was pressed and juice placed into 40% new and 60% old French oak barriques. 100% MLF in barrel and, after 16 months in oak, was lightly fined with egg white and bottled unfiltered.  
 Alcohol 13.8% (8.2 standard drinks/750ml bottle)  
 Residual sugar Dry (0.42 g/l)  
 Malolactic 100%  
 Aging::Oak 16 months :: 33% new French oak  
 Production Bottled 3 August 2007 :: screwcap  
 Finished pH::TA 3.47 :: 6.3 g/l

### The Tasting Room...

Release Date :: June 2008  
 Tasting notes A wine of ruby garnet, translucent hue and a bright, dark fruited nose of black cherries, ripe raspberries and vanilla and nutmeg spice. On the palate, sweet dark fruit and firm spice, silky tannins and crisp acid are in perfect balance. A rich, ripe and powerful wine.  
 Food::Temperature Has the structure to withstand the sweetness and spice of Peking duck or the richness of roast duck with pomegranate molasses. Serve at 14–17°C.  
 Best drinking Will age well through 2013–2016

### Reviews...

The 50 Top New World Pinot Noirs  
 This is the flamboyant Mornington at its enviable best with lashings of layered, boisterous red and black fruit and a heavenly, brocaded finish. Now-2013.  
*18 :: Matthew Jukes :: June 2009 :: Decanter*  
 Warm and round and sweet on the nose, very transparent and pretty. Great delicacy. Lacy texture and not too sweet on the finish. Very graceful. Great length. Drink 2009-11.  
*16.5 :: Jancis Robinson :: March 2009 :: www.jancisrobinson.com*  
 A convincing wine from one of the most improved Mornington Peninsula producers, plenty of wild cherry and raspberry fruit aromas; there's some spice and lift, anise, violets and fresh French oak in there too. Supple, fine and even palate, cinnamon spiced cherries and smoothly textured tannins that ball up through the middle, finishing soft and elegant.  
*95 :: Nick Stock :: November 2008 :: 2009 Penguin Good Australian Wine Guide*  
 Light, bright hue; precisely sculpted and structured, with black and red cherry supported by fine, savoury tannins and oak. Drink to 2013.  
*94 :: James Halliday :: August 2008 :: 2009 Australian Wine Companion*