



2006 Wallis Vineyard Whole Bunch Pinot Noir



The Vineyard...

Brix::pH::TA	24.7° (13.7° Baumé) :: 3.49 :: 6.9 g/l
Vineyards::Clones	Wallis :: MV6
Harvest date	22 March 2006; hand picked
Yield	3.77 tonnes/ha (1.5 t/acre, ~22.6hl/ha)

The Winery...

Winemakers	:: Richard McIntyre & Martin Spedding
Winemaking	100% whole bunch. 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 (0.3 g/l)
Malolactic	100%
Aging::Oak	16 months :: 33% new French oak
Production	Bottled 3 August 2007 :: screwcap
Finished pH::TA	3.54 :: 6.0 g/l

The Tasting Room...

Release Date	:: Available June 2008
Tasting notes	Over the past 150 years since stems have been able to be mechanically separated from berries, debate has raged about the inclusion of stems. Ultimately we each have to assess what works best for our own fruit. Delicate in hue with savoury nose of dried herbs, cocoa, raspberries and red cherries. The stem influence adds some leafy and earthy notes that add mouth watering savoury complexity to the aromas. On the palate, the wine is structured and shows lovely meaty cherry fruit and herbal spice. Very firm tannins remain silkily textured on the mid palate and the wine has terrific length and sophistication.
Food::Temperature	Drink with slow braised pork chops or veal shanks. Serve at 14-17°C.
Best drinking	Still very youthful and will improve and mellow with some age - 3 to 5 years - and will continue well for many years to come