



## Tasting Notes 2018 Estate Pinot Noir

Vintage	Heavier than normal winter rains and cooler temperatures delayed budburst (our second latest) but warmer spring weather resulted in perfect conditions for flowering leading to very good fruit set and promising high yields. In fact, particularly down the hill, crop adjustment was required to ensure even maturity and high quality outcomes. Grapes matured with optimum sugar, flavour and tannin development resulting in high quality parcels from all sites. It was our third earliest harvest, leading to our shortest ever hang time (budburst-harvest 179 days against an average of 203 days).
Vineyards :: Clones	Coolart (70%), Wallis (12%), Spedding (7%), Judd (6%), McCutcheon (5%) :: MV6 (71%), Abel (14%), 115 (9%), G5V15 (3%), 114 (3%)
Harvest date :: Yield	Hand picked 27 February-19 March 2018 :: 5.6 tonnes/ha (2.3 t/acre, ~39hl/ha)
Brix :: pH :: TA	22.1-25.6° (12.3-14.2° Baumé) :: 3.23-3.58 :: 6.9-9.8 g/l
Winemaking	Grapes hand-harvested late February-mid March. Whole bunches varied with different parcels between 0-20% with the destemmed portion all whole berries, and transferred to a mix of 5 tonne concrete and 1 tonne stainless steel tanks. Held cold for a few days to delay start of indigenous yeast ferment and typically spends a total of 25-30 days on skins. Cap management by pump over with some plunging towards the end of the ferment. Following pressing, the wine was transferred to 21% new 228 litre French oak barrels for 11 months. Natural 100% malolactic fermentation before bottling unfinned and with minimal filtration.
Winemakers	Sandro Mosele, Martin Spedding
Aging :: Oak	11 months :: 21% new 228 litre French oak barrels (François Frères)
Malolactic	Complete
Residual sugar	Dry (0.5 g/l)
Finished pH :: TA	3.62 :: 5.8 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	2682 dozen :: bottled 11 February 2019 :: screwcap
Release date	Not yet released

### TASTING NOTES

Food :: Temperature	Such fruit power means this will cope with non-traditional Pinot dishes: Chinese BBQ pork with green beans would work here :: serve at 14-17°C
Best drinking	2020-2028

### REVIEWS