



The winter of 2012 was one of the wettest and longest yet, with cool, frosty evenings and average temperatures around 11°C. Cool, moderate temperatures continued with a dry start at the onset of Spring. In October heavy rainfall (130mm recorded for the month) and strong winds broke the dry spell during the crucial stage of flowering. Despite the concerns that the strong winds would damage the 2013 crop, the vines recovered well.

The summer months from November right through until January were dry with the highest temperatures peaking at 29°C. The grapes were hand harvested at full ripeness between the 5th and 19th of March.

### **GRAPE VARIETIES**

100% Pinot Noir

### **AGE OF VINES**

11 years

### **CLONES**

PN 777A, PN 9, PN 459, PN 5D

### **VINIFICATION**

After destemming the berries were cold soaked at 10°C for 5 days to extract colour and soft tannins. After inoculation with selected yeast strains, the wine was fermented at 23°C with pump overs three times daily. Once dry, the wine was racked and pressed, followed by 11 months barrel maturation in 300 litre French oak barrels.

### **BOTTLING DATE**

4 February 2014

### **WINE ANALYSIS**

Alcohol 13.64%; Residual Sugar 2.89 g/litre; Total Acidity 4.80 g/litre; PH 3.64

### **TASTING NOTES**

Layered wine with a vibrant ruby red colour and classic elegance. Exuberant cherry and strawberry notes with fragrant spiciness and distinctive savoury, earthy characters complimented by fine tannins and a long finish.

# PINOT NOIR 2013