

Estate Black

Tasting Notes, Pinot Noir 2006

Review

Sam Kim; A delicately perfumed nose displaying ripe dark cherry and plum notes with a touch of espresso. The palate is sweet and juicy with seductively silky texture and nicely balanced acidity. The fine but firm tannins provide excellent structure and lengthy finish. At its best: now to 2011.

Wine notes

Hand harvested 4 – 9 April 2006

Harvest 12 T , Yield 1.8 kg per vine, Brix 23.9° , TA 8.1g/ L, pH 3.45

A memorable season for Waipara with warm temperatures through summer creating even ripeness and intermittent rain falls helping to maintain healthy canopies. Autumn was dry and settled which allowed fruit to be harvested at optimum ripeness.

Fermentation

De-stemmed not crushed. 4 day cold soak at ambient temperature. 11 day wild fermentation in open top vats. Hand plunged one to 3 times per day. Pressed after 15 days and drained to French barrel of which 40% were new. Malolactic fermentation completed in spring. Ten months in barrel.

Bottled

Bottled in one lot under screw cap on 28 March 2007.

R. S < 1 g/L TA 5.4 g/L pH 3.70 Dry extract 29 g/L Alcohol 14.5 %

Fruit forward, the wine maintains elegant aromas and is balanced by savoury tannins and lingering minerality. Expressive of a celebrated vintage for the Waipara region.

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