

Estate Black

Tasting Notes, Pinot Noir 2008

Wine notes

One of the wettest winters recorded allowed good spring growth to our 14 year old un-irrigated vineyard. Settled weather through flowering contributed to a successful fruit set and warm mid summer conditions attributed to good flavour development. Rain in mid February helped avoid undue vine stress. Attentive hand harvesting provided a rigorous vineyard selection of only ripe healthy grapes.

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 28 days and drained to French barrels of which 10% were new. Malolactic fermentation was completed in spring. 14 months barrel maturation.

Bottled

Bottled in one lot under screw cap on 28 July 2009.

R. S < 1 g/L TA 5.5 g/L pH 3.58 Dry extract 29.7g/L Alcohol 13.0%

The bouquet shows hallmark Black Estate aromas of dark cherry, black plum, dried herbs and game. Red cherry and deep red roses add to the complex array of aromas. The palate is broad and expansive showing a soft velvet texture from clay soils. Savoury tannin emerges on the mid to back pallet prolonged by a fine mineral finish. The wine shows its origins of limestone rich soils. Complex, elegant, and invigorating.

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