



WAIPARA HILLS

Waipara Valley Pinot Noir 2012



COLOUR

Medium density with ruby and purple hues.

NOSE

Bright cherry and brambly fruit with subtle, savoury oak. Bright and juicy.

PALATE

Sweet red fruit on the first sip, nice acid balance and structure.

COMMENTS

A bright, fresh style of Pinot, with lifted fruit, earthy, spicy characters and good acidity. Nicely structured, yet smooth and persistent.

VINIFICATION

Each block of fruit was fermented separately, with a 7 day cold soak followed by a 7 to 10 day ferment. Most parcels were then pressed and settled for two days before either being run to barrels or to a full tank to await malolactic fermentation later in the year.

VINEYARD REGION

35% Home Block, 19% Mound Vineyard,
31% Kimbal Vineyard, 15% Golden Terraces Vineyard.

VINTAGE CONDITIONS

A cool summer delayed the ripening much later than normal, which helped to retain the acidity and allowed the aromatics to develop fully. When the warm, stable weather in autumn finally arrived, it saved the day and allowed the fruit to finish ripening and be harvested in great condition.

VARIETAL COMPOSITION

100% Pinot Noir

WINE ANALYSIS

ALC: 13.0%
ACIDITY (TA): 6.2 g/L
pH: 3.65
RESIDUAL SUGAR: 0.5 g/L
BOTTLING DATE: 15/11/2012
SERVE At room temperature



Winemaker
Simon McGeorge

