

# Pinot Noir



2010 | Production - 3624 bottles

## HARVEST DATA

Picking Dates	30th March - 5th April 2010
Brix	24.0 average
Vine Age	21 yrs average
Yield	0.9 T/acre or 15 hl/ha
Clones	CL5, Abel, CL6, 13, 114, 115, 667, 777
Vineyards	Cambridge Road Home (48%) Regent St (52%)

## WINEMAKING

Whole Bunch	18 %
Destemmed	82 %
Fermentation Vessel	1 - 2 Ton open top tanks (stainless) x 5
Maceration Time	9 - 26 days on skins
Barrel selection	French and European fine grain oak's (228L) x 28
New Barrel %	30 %
Elevage	11 months in barrel, second winter in tank
Bottling Date	October 2011

## WINE ANALYSIS

Alcohol	14.7 %
pH	3.76

## WINEMAKERS NOTES

From the low cropping, cool and beautiful 2010 vintage emerges this pinot noir. It is by far the most concentrated and full throttle pinot we've ever produced. 30% new oak as usual but with 18% whole bunch which works to balance the awesomely ripe fruit with its fine tannins and provides a beautiful framework to support the fruit weight. Sourced from both Home vineyard and our Regent St block the decent vine age reinforces the natural density of the vintage.

## TASTING NOTE

This tightly bound wine demands 2-3 yrs minimum before broaching the seal, expect it to cellar right through to 2024 with a confident drinking window of 5-8 yrs from vintage. Flavour's float from ripe black cherry through to touches of fig, liquorice, raspberry and the scent of dark forest soils. Best suited to a cozy fireside setting, this is pinot not for the faint hearted. Enjoy 2014 - 2024

CAMBRIDGE ROAD

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