



2008 ESTATE PINOT NOIR

WINEMAKING DATA

Harvest Dates: 24th to 26th of September, 2008
Blend and grape source: 100% Pinot Noir fruit from Locust Lane, Felseck and Rosomel Vineyards
Alcohol: 12.5% **pH:** 3.67
Residual Sugar: 0.31g/L **T.A.** 6.51g/L
Bottling Date: March 25th, 2010
Un-filtered, un-fined

WINEMAKER'S NOTES

At fruit set, we exposed all bunches to sunlight, with leaf removal on both sides of the canopy to maximize fruit ripening. Green harvest was performed at the first sign of véraison and we only left the 12 best bunches per vine in order to promote ripening, concentration of flavours and the expression of terroir.

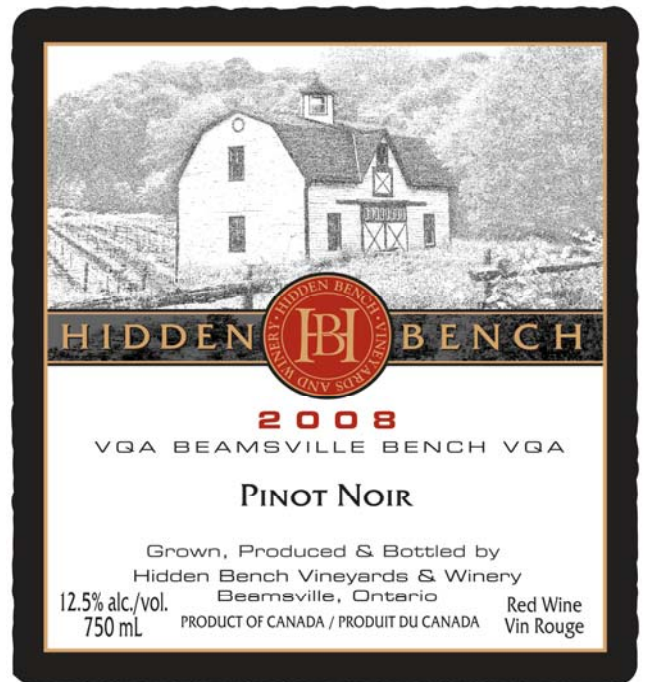
The grapes were handpicked, double hand sorted and cold-soaked for 7 to 8 days. The wine was fermented with native yeasts with hand-plunging of the skins between one and four times a day during fermentation. The wine was drained by gravity, directly into barrels, at the end of fermentation and the skins were gently pressed in a traditional basket press. The Pinot Noir spent 14 months in French oak and was aged a further 4 months in stainless steel barrels. From harvest to bottling, the wine was neither pumped nor filtered and no fining agents were used.

TASTING

This wine has a lively, ruby red colour. The intense and complex nose shows aromas of wild raspberries, sour cherries and vanilla with a touch of leather. The 2008 Estate Pinot Noir is medium bodied with a fleshy mid palate and focused acidity, finishing off with fine ripe tannins. The palate shows excellent concentration of cherries and raspberries with some vanilla notes. This elegant Pinot Noir has a lingering finish and great potential for ageing.

THE GROWING SEASON

The 2008 vintage provided us with a long, late, ripening season with overall temperatures slightly higher than normal and with a good amount of bright sunshine which helped us achieve near perfect maturity levels for most varieties. We had a good start to the growing season with slightly above normal temperatures and a perfect amount of precipitation for April and May. June was slightly warmer



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than average but the rainfall was also 52% higher than average.

July and the first half of August were challenging months with more precipitation than normal and with temperatures a bit cooler than average. This precipitation, combined with high humidity levels, set perfect conditions for higher disease pressures. Precise, world class viticulture practices, in particular, canopy management practices including manual bud and shoot thinning, as well as leaf removal, permitted us to stem these disease pressures effectively.

The beautiful growing conditions of the last two weeks of August and the first week of September were a great relief and played a capital role in setting the foundation for this very impressive vintage.

The excellent véraison period lead into a September and October which offered us near perfect conditions for a long, cool, ripening period, permitting us to produce elegant wines with great balance, beautiful aromas and flavours with an exceptional sense of terroir.