



2010 ESTATE PINOT NOIR

WINEMAKING DATA

Harvest Dates: 7th to 21st of September, 2010
Brix at harvest: 21.2 – 24.4 (Average 22.8)
Blend and grape source: 100% organically grown estate Pinot Noir from Locust Lane, Felseck and Rosomel Vineyards
Alcohol: 13.6% **pH:** 3.64
Residual Sugar: 0.52g/L **T.A.** 5.89 g/L
Bottling Date: 5 April 2012; **Unfined and Unfiltered**
Oak regime: 100% French Oak: 22% New, 22% 2nd fill and older for the 1st 12 months; stainless steel barrels and neutral oak for a further 4 months; Stainless steel for 2 months
Time in barrel: 16 months



Gold National Wine Awards



Silver IWSC Awards

WINEMAKER'S NOTES

The fruit for our Estate Pinot Noir comes from select parcels in all three of our estate vineyards.

At fruit set, we exposed all bunches to sunlight, with leaf removal on both sides of the canopy to maximize ripening. Green harvest was performed at the first sign of véraison.

Yields in 2010 were naturally low due to smaller than expected cluster weights and on average the Estate Pinot Noir produced 21hL per hectare (1.2 tons/acre).

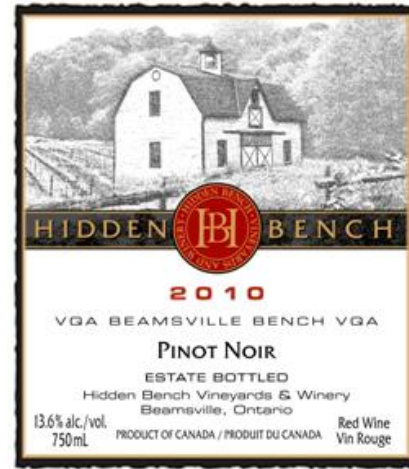
The grapes were handpicked, sorted and cold-soaked in small lots for 5 to 8 days. Fermentation started naturally with indigenous yeasts and the caps were gently hand-plunged between three and four times daily during fermentation. At the end of fermentation the free run wine was drained by gravity directly into barrels and the skins were gently pressed in a traditional basket press. Malolactic fermentation occurred naturally in barrel.

TASTING

This ruby red Pinot shows an expressive nose of black cherry, ripe field strawberry and earthy beetroot. The fruit-forward palate is juicy with ripe cherry and earth notes and a spicy, persistent finish. Tannins are soft and silky, indicative of the 2010 vintage. Drink now or cellar until 2015.

THE GROWING SEASON

2010 provided us with a longer than usual growing season as bud burst happened two weeks earlier than average on the Beamsville Bench. Winter and early Spring were relatively mild and dry with precipitation slightly lower than normal.



ESTATE SERIES
\$38.00

Overall, summer temperatures were higher than the seasonal average which, accompanied with a good amount of bright sunshine, helped us achieve near perfect maturity levels for most varieties. The growing season started well with a warm and sunny May, with a number of high-temperature records broken. Overall monthly temperatures were consistently above normal, which enabled fast and healthy vine growth.

June saw more normal temperatures with higher precipitation while the weather in July was hot, sunny and perfect for maturing our grapes.

Using world-class, precision viticulture, we meticulously maintained vine growth to open the canopy and expose fruit to the sun and encourage air circulation. Leaves were removed where they shaded grape bunches; vine shoots were positioned to reach vertically to the sun for maximum leaf surface area exposure.

The sunny and dry véraison period led to a warm September and gradually cooling October with cool nights and temperate days, which offered us, again, near perfect conditions for a long, cool, ripening period. Flavours developed slowly and beautifully in the vineyard permitting us to produce elegant and balanced wines – which are a genuine reflection of the terroir of the Beamsville Bench.

2010 has the potential to be an outstanding vintage, possibly one of the best in the previous 6 years. What makes this vintage so special is that conditions were favourable for most grape varieties, both the early as well as late ripening cultivars.

Cool climate precision viticulture contributes to the story of our terroir and vintage to vintage variation adds to the notion of 'truth' in wine.