



ADELAIDE HILLS

## Pinot Noir 2007

Adelaide Hills cool-climate Pinot Noir has long been regarded as the best S.A. can produce. The K1 vines are of low yield and are pruned to arched canes for extra light interception on the fruit and optimum balance. Hand harvesting the fruit ensures that the grapes are in top condition for their traditional vinification.

Vivid hues of deep ruby introduce the wine. Lively red cherry and stewed plum team well with the dark undergrowth, aniseed and clove spiciness.

A selection of premium French oak for maturation has introduced a subtle roasted hazelnut and mocha characters to the wine adding complexity and velvety tannin finish.

5-10 years of cool cellaring will bring out the savoury and earthy characters that are synonymous with high-quality Pinot's.



### Winemaking

Variety	100% Pinot Noir, clones D5V12, D4V2 & Mariafeld.
Region:	100% K1 Vineyard
Harvest:	Handpicked 12th March 07
Winemaking:	Matured in 100% French barriques. 30% new oak, and 70% aged between 2 and 5 years.
Alcohol:	13.4 % alc/vol
Total acidity:	6.39 g/L
pH:	3.43
Residual sugar:	1.9 g/L