



ADELAIDE HILLS

Pinot Noir 2010

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.

An elevated nose with generous amounts of fruit aromas like black cherry, plum and tamarillo. More savoury notes to follow through with Middle eastern spices of clove, star anise and cinnamon. Hints of delicate marjoram and bay leaf.

The palate comes alive with an intense juiciness carried through from the nose. A fine tannin line brings softness and harmony to the mouth feel whilst the finish is accentuated and lifted by the natural acidity of the wine.

Pair with local favourite such as wild duck or enjoy a glass or two with family and friends.

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



Winemaking

Variety	100% Pinot Noir, clones D5V12, D4V2 & Mariafeld
Region:	100% K1 Vineyard
Harvest:	Handpicked mid March
Winemaking:	Matured in 100% French barriques. 30% new oak, and 70% aged between 2 and 5 years.
Alcohol:	14.26 % alc/vol
Total acidity:	6.17 g/L
pH:	3.61
Residual sugar:	2.4 g/L
Cellaring:	Drink now or to 2018

Accolades

Bronze Medal

Royal Adelaide Wine Show 2012