

2011 Warramate Pinot Noir

Region

Yarra Valley (Gruyere)

Vineyard

Warramate, elevation 160 to 180 metres AMSL.

Soil

Silty clay loam over yellow clay.

Vines

Fruit was sourced exclusively from our "young" Year-2000 plantings. This 5.0 acre plot comprises four distinct Pinot Noir clones (55% MV6, 18% 114, 18% 115 & 9% G5V15). These vines are situated at the most westerly position on the estate, benefiting from the sheltering effects of aspect & bordering windbreaks. The vines are generally spared over-exposure to hot northerly winds & late-afternoon sun in Summer which aids in the development & accumulation of delicate, perfumed fruit characters & subtle expression of its site through the vehicle of Pinot Noir.

All Warramate vines are farmed without irrigation.

Aroma & Bouquet

A finer-boned example of Warramate Pinot Noir which faithfully reflects the seasonal conditions & site from which it was drawn. Subtle notes of strawberry, black cherry & fennel spice weave amongst a perfumed stalky lift & supporting bacony oak.

Palate

Medium-weight & restrained in style, the palate relays the influence of single-vineyard site & season.

At first shy & reserved, it builds with a soft supple cherried fleshiness & succulence. Fine-grained tannins accumulate to round out the lingering palate with a flourish. Shows subtlety, poise & finesse rarely found at this price point.

Winemaking

All fruit was hand-picked and mostly destemmed & crushed directly to a series of 0.5-tonne capacity open-fermenters. Whole berries were retained in select vats to enhance fruit aroma. Stalks were also added to particular vats in order to underscore the fruit character & add an extra dimension of aroma & tannin to the eventual blend. The vats were allowed 2 to 3 days of cool pre-fermentation maceration prior to initiation of fermentation using a select cultured yeast strain.

The vats were fermented on skins incorporating judicious hand-plunging at regular intervals in order to aid in the gentle extraction of colour, flavour & tannin. The resultant wines were selectively kept in contact with their skins for up to 3 weeks prior to batch-pressing.

All blend components were aged in 100% French oak, utilizing a mixture of oak formats: 225-litre Burgundian barriques, 300-litre hogsheads (50% new) & 500-litre aged puncheons. Medium-toast is favoured for these fire-bent barrels,

Total maturation time for the components was 15 months prior to assembling & bottling.

Bottled in July 2012

Cellaring

This Pinot Noir is ready for immediate enjoyment. However, the astute siting of the vineyard plots, clonal selection married with dry-growing of the vines, cool seasonal growing conditions & a non-interventionist approach in the winery all combine to contribute complexity & ageability to the blend, a rare feat for wines at this price point. Expect a complexing & graceful evolution for 10+ years under suitable cellaring conditions.

Analysis

Alc : 13.0%

pH: 3.73

Titrateable Acidity (TA): 5.8 g/L