



Goldfields Pinot noir 2011

Tasting notes:

Once again, our 2011 vintage Goldfields Pinot noir tends to exhibit the more savoury character of the Pinot noir grape, (more typical of the Bannockburn sub-region) as opposed to fruity and floral characters. Earthy, spicy and herbal notes predominate on the nose.

The taste is complex and shows the expected black cherry and dark plum notes, but the real interest lies beneath these flavours. Certainly a very complex wine with more than a hint of chocolate, liquorice, damp forest, and wild herbs showing through.

All this is integrated with just the right balance of acid; and tannins – partly from the grapes themselves, and partly from the judicious use of French oak barrels. Our ability to fully ripen the grapes while keeping sugar levels in control gives this wine our 'trade mark' seductive velvety texture.

Winemaking notes:

Our wine maker is Jen Parr.

Harvested on 13/4/11.

Time on skins 28 days.

When pressed the wine was settled over night and racked to French oak.

The wine underwent a Spring malolactic fermentation and was racked just once for blending and bottling in March 2012.

Because of the superior quality of the fruit used in the crafting of this wine, we once again decided to bottle this wine without fining treatment, or filtration. This allows the wine to age more gracefully.

We expect this wine will continue to improve over 6 – 8 years.

Technical Data:

Alcohol:	14.0%
Residual sugar:	nil
pH:	3.62
TA:	6.3