



2011 PINOT NOIR  
LINDESAY'S VINEYARD  
DENMARK, GREAT SOUTHERN



### THE VINTAGE & WINEMAKING

Pinot Noir is well suited to the cool climate of the Denmark sub-region of the Great Southern. Pinot Noir from Lindsay's vineyard typically displays floral and perfumed characters with an underlying dense cherry and raspberry fruit profile as well as a subtle savoury finish. All viticulture and winemaking techniques undertaken are done so with the goal of promoting these unique characters of Lindsay's vineyard.

Harvested on 14<sup>th</sup> March 2011, the fruit was picked at night, gently de-stemmed and cold soaked for 5 days. A small parcel was whole bunch pressed and underwent natural fermentation in new oak. The wine spent nine months in Francois Frères and Taransaud pinot selection French oak barriques, 40% new oak, the remainder one and two years old. It was bottled in December 2011.

### THE WINE

A fuller styled pinot with perfumed aromas of red raspberries, cherries, subtle earthiness and spice. These flavours follow through on the palate with a medium weight and textured mouth feel with soft tannins and a long velvety finish. This wine is well suited to complement red meat dishes especially duck. Drink now or this will continue to develop in the bottle for up to 7 years.

### TECHNICAL SPECIFICATIONS

Picking date: 8<sup>th</sup> March 2011    Alc: 14.5%    pH: 3.5    TA: 6.6g/L    rs: 0g/L

*'semper superne nitens'*