



2012 PINOT NOIR  
LINDESAY'S VINEYARD  
DENMARK, GREAT SOUTHERN



### THE VINTAGE & WINEMAKING

The pinot noir grape variety is well suited to the cool climate environment of the Denmark sub-region of the Great Southern. Pinot Noir fruit from Lindesay's vineyard typically displays floral and perfumed characters with an underlying dense cherry and raspberry fruit profile followed by a subtle savoury finish. All viticulture and winemaking techniques followed are done so with the goal of promoting the unique characters of Lindesay's vineyard.

Harvested on 7<sup>th</sup> March 2012, the fruit was picked during the night, gently de-stemmed and then cold soaked for 6 days. A 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 2012.

### THE WINE

A fuller styled pinot with perfumed aromas of red raspberries, cherries, subtle earthiness and spice. These characters 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 allow this to continue to develop in the bottle for up to 7 years.

### TECHNICAL SPECIFICATIONS

Picking date: 7<sup>th</sup> March 2012    Alc: 14.2%    pH: 3.48    TA: 6.6g/L    rs: 0g/L

*'semper superne nitens'*