



2013 PINOT NOIR
LINDESAY'S VINEYARD
DENMARK, GREAT SOUTHERN



THE VINTAGE & WINEMAKING

The pinot noir grape variety seems to be well suited to the cool climate environment of the Denmark sub-region of the Great Southern. The pinot noir fruit from Lindsay'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 Lindsay's vineyard. In 2013 an early spring brought about an unusually early start to ripening. Warm days and cold nights helped to retain natural acidity in the fruit.

Harvested on 14th March 2013, 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 remainder went to open fermenters and then to oak. The wine spent seven months in Francois Frères and Taransaud pinot selection French oak barriques, 40% new, the remainder one and two years old. The wine was bottled in October 2013.

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 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

Alc: 14.2%

pH: 3.7

TA: 5.7g/L

rs: 0.5g/L

'semper superne nitens'