


QUARTZ
REEF

PINOT NOIR
2008

The fruit was hand picked in ideal condition 27th March to 7th April from our Bendigo Estate vineyard; which is close planted at 5,000 – 8,000 vines per hectare, with a yield of 4.5 tonnes per hectare.

The winemaking was very much in keeping with the traditional practices from the old world. The winemaker, Rudi Bauer, has combined these techniques, and his personal understanding, to create this wine.

JUICE ANALYSIS:

pH: 3.28
TA: 7.8 g/L
Brix: 24.2

TECHNICAL DATA:

pH: 3.64
TA: 5.6g/L
Alc: 14.5%

Each Pinot Noir clone (10/5, 5, 115, 667, 777 & Abel) was kept separate with 86% being de-stemmed in small batches between 2-6 tonnes with 4-7 days cold maceration. Hand plunged. Partly indigenous yeast fermentation peaked at 33-35°C. Post fermentation maceration over 6-9 days, depending on tannin structure, before being pressed into French oak, of which were 33% new, 40% 1 year old and 27% 2 years and older.

The wine underwent malolactic fermentation in spring and received an egg white fining for settling before bottling in June 2009.

The Pinot Noir 2008 is intense and typical of our Bendigo Estate Vineyard – Concentrated with sweet blueberry spice of silky texture and muscular tannins.

Tasting Notes:

COLOUR:

Deep bright red

BOUQUET:

Thyme, spiced wild berries

PALATE:

Chocolate, ripe dark cherry with round fine lasting sweet glazed tannins

AGING POTENTIAL:

5 – 8 years

