



ADELAIDE HILLS

Pinot Noir 2008

Adelaide Hills cool-climate Pinot Noir has long been regarded as the best S.A. can produce. The K1 vines are of low yield and are pruned to arched canes for extra light interception on the fruit and optimum balance. Hand harvesting the fruit ensures that the grapes are in top condition for their traditional vinification.

2008 was an interesting vintage for most regions of South Australia with perfect weather leading up to harvest. A record breaking heat wave in mid March made things difficult for late ripening varieties such as Cabernet, but early picked grapes including Pinot Noir look superb.

Bright, ruby appearance. The nose displays lively, spicy red fruits including damsons & cherries. These flow through to the palate which is well structured with good line and length

A selection of premium French oak for maturation has introduced a subtle roasted hazelnut and mocha characters to the wine adding complexity and velvety tannin finish.

5-10 years of cool cellaring will bring out the savoury and earthy characters that are synonymous with high-quality Pinot's.



Winemaking

Variety	100% Pinot Noir, clones D5V12, D4V2 & Mariafeld.
Region:	100% K1 Vineyard
Harvest:	Handpicked 20th Feb 08
Winemaking:	Matured in 100% French barriques. 30% new oak, and 70% aged between 2 and 5 years.
Alcohol:	14.4 % alc/vol
Total acidity:	5.77 g/L
pH:	3.46
Residual sugar:	2.5 g/L

New Release