

BIN 333[™] PINOT NOIR 2012 VINTAGE

COLOUR

Vibrant medium red

BOUQUET

Attractive varietal aromas of confectionary, cherry & red currants with nuances of cedary spice

PALATE

A medium bodied style with juicy red cherry flavours with whole bunch complexity. The fine savoury tannins add balance and length to the palate

VINTAGE CONDITIONS

Very good winter rains were recorded across all grape growing regions throughout South Eastern Australia during winter, prior to the 2012 growing season. Mild weather with moderate rainfall was observed throughout spring, providing excellent soil moisture profiles, which promoted healthy vine canopy development without the necessity for early season supplementary irrigation. The summer months were generally warm to hot across all regions of South Eastern Australia, where these conditions produced one of the very best vintages in recent years, allowing the Pinot Noir flavours to ripen to their optimum.

WINE MAKING

A variety of crushing and fermentation techniques were employed for individual parcels of fruit. Approximately 50% of the fruit was fully de-stemmed and crushed into static fermenters, where it was fermented at 25°C to 30°C for 6-10 days. Other parcels of fruit were fully de-stemmed but only partly crushed to add a confectionery (whole berry ferment) character to the final blend. These ferments were pumped over twice daily to extract colour and flavour from the grape skins. Selected parcels of handpicked fruit were subject to carbonic maceration in small open fermenters. The use of these different winemaking techniques has helped build complexity and add character to the finished blend. The wines were then matured for 6 months in two and three year old French oak hogsheads before being blended and bottled.

CHIEF WINEMAKER: Ben Bryant

HARVEST DATE

February to mid March 2012

BOTTLING DATE

July 2012 onwards

WINE ANALYSIS ALCOHOL: 13.9% TOTAL ACID: 5.6g/L

pH: 3.56

GRAPE VARIETY

Pinot Noir

GROWING AREA

South Eastern Australia

MATURATION

French Oak maturation

CELLAR POTENTIAL

Short to medium term cellaring

FOOD MATCHES

A perfect accompaniment to any game or veal dish

AWARDS