

Mt Difficulty Long Gully Pinot Noir 2007

Our Single Vineyard Pinot Noir wines have been created to show specific attributes of each vineyard. This is the first Long Gully Single Vineyard Pinot Noir. Long Gully has always displayed classic red forest berry characters and in this wine red current and boysenberry really shine through. These same red berries dominate the entry onto the palate, and flow in a rich and sensuous vein of fruit through the mid-palate. The wine finishes strongly with lovely fine grained tannin integrating seamlessly.

Winemaking Considerations

The fruit for this wine was harvested from our Long Gully vineyard between the 11th and 20th of April. The majority of fruit was de-stemmed, 20% of the final wine had 25% whole clusters during fermentation. The ferments typically underwent a period of 6 days pre-fermentation maceration at ~10⁰C. Fermentation took a period of 6 days with a maximum temperature of 35⁰C, the wine sat on skins for a further 10 days till tasting in harmony. The wine was punched down once per day during pre-fermentation; three times per day during fermentation and once to twice per day during post maceration. The wine was settled overnight after pressing and racked to barrel where it stayed for 14 months. The wine underwent malolactic fermentation in the spring and was racked out of barrel in June. The wine was not filtered or fined before bottling in September.

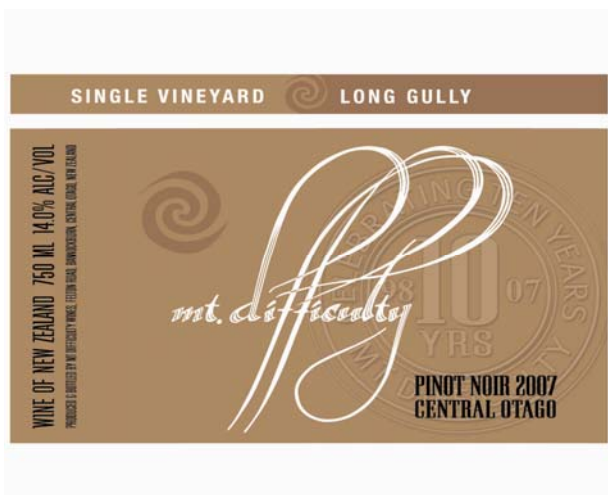
Alc: 14.0%

Tit. Acidity: 5.3gL⁻¹

pH: 3.66

Residual Sugar: <1g^l-1

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