



## 2003 Wallis Vineyard Pinot Noir



### The Vineyard...

An early vintage. An extended wet flowering period reduced potential yields. Warm, dry conditions over summer and low disease pressure allowed the fruit to ripen well. Some vigneronns believe this to be an exceptional vintage.

Brix::pH::TA 24.2° (13.4° Baumé) :: 3.48 :: 7.5 g/l  
 Vineyards::Clones Wallis :: MV6  
 Harvest date 23 April 2003  
 Yield 2.0 tonnes/ha (0.8 t/acre, ~12.0hl/ha)

### The Winery...

Winemakers :: Richard McIntyre

Winemaking Hand harvested, all de-stemmed, not crushed. Three day cold soak, a total of 21 days on skins. Fermented with natural yeast at a maximum temperature of 31°C. Lightly fined and bottled unfiltered.

Alcohol 13.5% (8.0 standard drinks/750ml bottle)  
 Residual sugar Dry  
 Malolactic 100%  
 Aging::Oak 18 months :: 40% new French oak (Sirugue, François Freres)  
 Production Bottled 30 October 2004 :: cork  
 Finished pH::TA n/a :: n/a

### The Tasting Room...

Release Date :: September 2005

Tasting notes Ruby garnet in colour with a voluptuous nose of ripe red berry fruit and exotic notes of persimmon, Asian spice and a touch of tamarillo and composting autumn leaves. On the palate the wine is restrained yet opulent; richly fruited, yet firmly structured, with crisp acidity and firm, fine tannins suggesting good aging potential. Rich cherry fruit and truffle notes linger long after the wine has left the mouth.

Food::Temperature At present this wine has all the zest and bright fruit that makes it a delicious drink with Asian flavours such as Peking duck or roasted belly pork. With time (4-6 years), the wine will soften and lengthen and will be a delightful accompaniment to free range roast chicken or magret de canard. Serve at 14-17°C.

Best drinking Drinking well now and through 2011

### Reviews...

Great to see a single vineyard wine being produced here, and it is a good wine. It's dry and long and minerally, and while sweet oak pokes out at first, give it time in the glass and the oak recedes significantly, revealing stewed, chalky, interesting fruit, rivets of spice and gentle wild edges. It will mature well. Drink: 2005-2011.

*91 :: Campbell Mattinson :: October–November 2005 :: Winefront*

Good colour; Very considerable depth to the dark fruit flavours; good oak and tannins; long travel. Demands time. Drink 2008.

*94 :: James Halliday :: 2006 Australian Wine Companion*