



## Tasting Notes 2007 Wallis Pinot Noir



Vintage	A dry winter was followed by a cool spring and early budburst. Some vineyards were hit by frost and hail reducing potential crop load. Poor fruit set was reported throughout the region. Summer was warm with intermittent rainfall in December and January. A low yield with small concentrated berries.
Vineyards :: Clones	Wallis :: MV6 [Middle Block]
Harvest date :: Yield	14 March 2007; hand picked :: 2.4 tonnes/ha (1.0 t/acre, ~14.4hl/ha)
Brix :: pH :: TA	23.8° (13.2° Baumé) :: 3.38 :: 6.3 g/l
Winemaking	93% destemmed (7% whole bunch). Macerated for 5 days before beginning a 100% wild yeast fermentation. The wine was then pressed (total 20 days on skins) before being transferred to 30% new and 70% old French oak barriques and one hogshead. 100% MLF in barrique, and after 16 months of oak maturation, the wine was bottled unfinned and unfiltered.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	16 months :: 30% new French oak (medium toast Tronçais & Allier from François Frères & Sirugue)
Malolactic	100%
Residual sugar	Dry (0.40 g/l)
Finished pH :: TA	3.37 :: 6.8 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	203 dozen :: bottled 9 July 2008 :: screwcap
Release date	June 2009

### TASTING NOTES

Deep and vibrant colour. A striking bouquet that offers the quintessential Mornington Pinot Noir experience, thanks in no small part to the MV6 clone that performs so well here. Dark and brooding on first glance, there is a lively aspect to the bouquet that suggests fresh dark cherries, spiced plums and a mere hint of the forest floor all framed beautifully with attractive oak spice. The palate is thickly textured, vibrant and fresh, with ample levels of silky tannin offering serious structure, and clearly showing intent; this wine screams 'take me seriously'. If you have the patience to wait for two to three years, the evolution of this wine should be quite fascinating.

Food :: Temperature	Perfect with a very slow roasted, fat breasted duck accompanied by spätzle and a jus gras. Serve at 14–17°C.
Best drinking	Drink a couple of bottles each year over the next 8, to be taken on a wonderful journey; best 2011-17

### REVIEWS

Good Pinot fragrance, with attractively rich and concentrated berry fruit. Very nice red-fruit intensity with power, flavour and structure.

*4 stars :: March 2010 :: Decanter*

Top Aussie Red. This maker's style is pale-coloured, light-bodied and delicate, with great perfume and subtlety. Good intensity and drive; linear yet long and well concentrated. Don't look for dark coloured, big juicy pinot here. It's all about finesse rather than size.

*93 :: Huon Hooke :: 16 February 2010 :: Sydney Morning Herald Good Living*

The Wallis is one of three special vineyards owned by this label. The pinot noir is excellent with its enticing aromatics and sweetish cherry fruit on the palate, tempered by savoury, spicy notes. It builds and plumps out with loads of juicy fruit and subtle oak, all supported by supple, fine tannins. A moreish, balanced wine. Great drinking now or for short term cellaring.

A much darker colour than the sibling single-vineyard wines, the Wallis is a more powerful and savoury rendition, boasting ripe dark cherry and gentle, foresty complexity. The palate is muscular and convincing, really assertive and direct, placing plenty of flavour straight down the middle - this has a promising few years development and will be fascinating to track. Terrific wine, weighty and rich.

*95 :: Nick Stock :: October 2009 :: 2010 Penguin Good Australian Wine Guide*

Distinctly darker hue than Judd or McCutcheon; as the colour suggests, stronger dark fruit flavours run through the palate, which has good balance. Will repay cellaring. Drink to 2016.

*95 :: James Halliday :: August 2009 :: 2010 Australian Wine Companion*