



Tasting Notes 2008 Wallis Pinot Noir



Vintage	Adequate rainfall during winter and spring replenished soil moistures and kicked off the growing season really well. Cool to mild conditions during October and November followed by a warmish December were next to ideal. Timely rainfall in December freshened up the vineyards. A burst of heat in January and an extended period of heat in early March accelerated the vintage, though not negatively; in fact, excellent vintage conditions allowed above average yields without impacting quality or Main Ridge characteristics.
Vineyards :: Clones	Wallis :: MV6 [Middle Block]
Harvest date :: Yield	19 March 2008 :: 5.6 tonnes/ha (2.3 t/acre, ~33.6hl/ha)
Brix :: pH :: TA	24.3° (13.5° Baumé) :: 3.45 :: 9.7 g/l
Winemaking	100% destemmed. Macerated for 5 days before beginning a 100% wild yeast fermentation. The wine was then pressed (total 19 days on skins) before being transferred to 32% new and 68% old French oak barriques. 100% MLF in barrique, and after 15 months of oak maturation, the wine was bottled lightly egg white fined and unfiltered.
Winemakers	Richard McIntyre & Martin Spedding
Aging :: Oak	15 months :: 32% new French oak (medium toast Allier & Tronçais from François Frères & Sirugue)
Malolactic	100%
Residual sugar	Dry (0.30 g/l)
Finished pH :: TA	3.54 :: 6.1 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	307 dozen :: bottled 28 July 2009 :: screwcap
Release date	June 2010

TASTING NOTES

Ironically for a wine with such a relative lack of colour density, the first impression conveyed by the aroma profile is one of thick, dense impenetrability. It almost relates more to old-fashioned fragrance than it does wine, with heady notes of spiced wood, Morello cherries, vanilla and a myriad other smells too exotic and fleeting to identify with certainty. Sitting above it is a nice, clean fresh note which arcs over the composition and holds it together. Really impressive complexity, and a seriousness that both prompts an intake of breath and further exploration.

The palate lightens in tone ever so slightly thanks to a firm fruit line that runs all the way along and cuts through the complexity of the savoury elements. This remains, however, a darkly concentrated style. Texture is a highlight, with abundant tannins making themselves felt from mid-palate onwards, and a subdued undercurrent of acidity running the entire length. Intensity is impressive. A tangy, sweet finish rounds things off well.

Food :: Temperature	Venison stew. Serve at 14–17°C.
Best drinking	2012–2020

REVIEWS

A complex, savoury pinot which will possibly improve with time. It has lots of personality, with density and fleshiness on the palate. The savoury bouquet has aspects of oak and fresh-turned earth.

92 :: Huon Hooke :: April/May 2011 :: *Gourmet Traveller Wine*

Impressive definition and detail from this cooler elevated location offering lively red fruit aromas and gentle spice. The palate builds superbly with lithe and juicy tannins, finishing with fresh-spiced strawberry flavour.

93 :: Nick Stock :: March/April 2011 :: *Wine Business Magazine*

Bright and clear colour; the bouquet has a little more spice than the other two single vineyard pinots, the palate particularly elegant and long, with a silky mouthfeel to its lively red fruits. Drink 2015.

95 :: James Halliday :: July 2010 :: *2011 Australian Wine Companion*

The Wallis Vineyard was planted in 1995 on the southern slopes of Main Ridge. It's wild-yeast, small-batch fermented – it spends 18 days on skins – before going into all-French oak for 18 months. Light in colour but strong in flavour and tannin. This is a stern, dry style of pinot noir. It tastes of stems, asparagus, warm red cherries and clear, fresh cedarwood. It suggests at bitterness on the finish, in a positive way. It's taut and lengthy, but on the warm side alcohol-wise. It will be interesting to taste what time makes of this. Drink: 2011–16