



Tasting Notes 2016 Estate Pinot Noir



Vintage	After a very cold winter, the 2016 growing season had the highest average maximum temperature (23°C v 21.8°C avg), earliest flowering (10 days earlier than average) and harvest dates (23 days earlier than average) on record, lowest growing season rainfall (211mm v 348mm avg) and shortest hang time (budburst-harvest; 21 days shorter than average). The result was a dry and warm vintage with good yields.
Vineyards :: Clones	Coolart Road (56%), McCutcheon (23%), Wallis (16%), Judd (5%) :: MV6 (54%), 777 (22%), 115 (7%), G5V15 (6%), 667 (6%), 115 (5%)
Harvest date :: Yield	Hand picked 24 February-17 March 2016 :: 4.93 tonnes/ha (2.0 t/acre, ~29.6hl/ha)
Brix :: pH :: TA	21.4-23.8° (11.9-13.2° Baume) :: 3.32-3.70 :: 5.6-6.75 g/l
Winemaking	Grapes hand-harvested in late February through mid March and, on arrival at the winery, 85% destemmed. A 3-7 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 15-25 days on skins). Following pressing and a short settling period the wine was transferred to 21% new French oak barriques. After a natural 100% MLF with warmer temperatures in spring, the wine was bottled unfiltered and unfiltered following a total of 12 months of oak maturation.
Aging :: Oak	12 months :: 21% new French oak barriques (medium toast; very tight grain; François Frères)
Malolactic	Complete
Residual sugar	Dry (0.44 g/l)
Finished pH :: TA	3.57 :: 5.4 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	2070 dozen :: bottled March 2017 :: screwcap
Release date	March 2018

TASTING NOTES

This year the Estate Pinot Noir has a slightly different personality. Bottled earlier and with more whole bunches, this has a surprising energy to it that makes it perhaps the most approachable Pinot Noir in the range (for now). Driven by cherry fruit with a ripple of vanilla and tomato leaf, it's even and spicy with just a hint of jam. Love the open fruit of this vintage, yet with a spicy finish too. Lots to like.

Andrew Graham [February 2018, commissioned by TMBT]

Food :: Temperature	That bright fruit means that it will match well with more savoury meat. Soy marinated pork with grape jus would do nicely here. Serve at 14–17°C.
Best drinking	2018-2026

REVIEWS