

PHILIP SHAW N°

NO.8 PINOT NOIR 2011

2011 was a cool summer by any stretch of the imagination. The cool weather was combined with irregular and frequent rain events. There was a higher than normal level of disease pressure in the vineyard

Careful attention was required by the vineyard staff to ensure that the fruit reached full maturity. Many passes were made in the vineyard to ensure that the crop level was reduced to the appropriate level and the canopy was sufficiently open to prevent the spread of fungus.

The wine was fermented in open vats for up to 30 days or until the cap had sunk. The wine is then racked directly to barrel where it undergoes Malolactic fermentation. The wine is only racked when blended for bottling.

Vineyard and Winery notes

Vintage	2008
Variety	100% Pinot Noir
Vineyard	Koomooloo Vineyard
GI	Orange, NSW, Australia
Altitude	Approx. 900 metres
Vines Planted	1995
Clone	777, 114, 115
pH	3.6
TA	6.2
Alcohol	12.5%
Barrel ageing	40% New French, 18 Months
Cellaring potential	Up to 10 years

Tasting notes

Colour	Light to medium density with pink/red hues.
Aroma	The wine has a delicate nature. Light red fruits with earthy undertones.
Flavour	The palate reflects the aroma with soft delicate cherry fruit supported by fresh oak and moreish tannins.