

PHILIP SHAW N°

NO.8 PINOT NOIR 2012

2012 was an extremely cool vintage, resulting in a delayed season. The hottest day recorded for summer was 28°C. The cool weather was combined with a relatively wet season.

Although we were able to reach full maturity easily several passes were made in the vineyard to ensure that any botrytis was removed and that only the best fruit was harvested.

The grapes are hand sorted into bins. The bins are then tipped into open fermenters with as much whole fruit as possible. Due to the cool nature of the season no stem was included in the ferment. The ferments generally take around 3-5 days to get started. This is perhaps the most anxious time for a winemaker as we wait for the indigenous yeast population to build and start to ferment the juice. The cap is allowed to partially sink before we drained and pressed the wine. The wine is drained directly into barrel and was allowed to age on full solids for 18 months. Lees age, just like in chardonnay helps build texture into the wine.

Vineyard and Winery notes



Vintage	2012
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	6.8
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	Bright varietal fruit, red cherry, tarry oak with earthy notes
Flavour	The palate reflects the aroma with soft delicate cherry fruit supported by fresh oak and moreish tannins.