

# PHILIP SHAW N°

## NO.8 PINOT NOIR 2013

2013 was in many ways the opposite season to 2012. We had extended periods of warm weather in January. In comparison 2012 was very cool with no days above 30°C whereas 2013 produced weeks above this. As a result the fruit ripened quite quickly, toward the end of February the flavours in the fruit were changing on a daily basis.

We harvested in late February to retain the freshness in the fruit. To add depth and interest we used a lot of whole bunch fermentation in this year. Overall there was about 30% whole bunch fermentation in the wine. The rest of the fruit was carefully destemmed and hand sorted. Fermentation usually begins in about 3-5 days depending on the initial yeast counts coming in from the vineyard.

The ferments are hand plunged 1-3 times daily, depending on the stage or time on skins. We are always very careful to ensure that we achieve a soft texture and balance with the fruit. To try and achieve this we are usually on skins for 3-4 weeks or just as the cap is beginning to sink.

The wine is transferred directly to barrel from fermenter with full solids. In 2013 we aged the wine for a relatively short amount of time. Bottling was before next harvest, again to protect the freshness of the fruit.

### Vineyard and Winery notes

Vintage	2013
Variety	100% Pinot Noir
Vineyard	Koomooloo Vineyard
GI	Orange, NSW, Australia
Altitude	Approx. 900 metres
Vines Planted	1995
Clone	777, 114, 115
pH	3.75
TA	6.0
Alcohol	13.0%
Barrel ageing	40% New French, 10 Months
Cellaring potential	Up to 10 years

### Tasting notes

Colour	Light to medium density with pink/red hues.
Aroma	Red fruits dominate the aroma with strawberry and cherry fruit. There is added complexity and lifted savoury characters from the whole cluster ferments. This is balanced with some tarry /toasty oak.
Flavour	The palate reflects the aroma with soft delicate cherry fruit supported by fresh oak and moreish tannins.