



The Wire Walker 2013

Vintage: 2013 was definitely on the warmer end of vintages for Orange. For the most part it was without its challenges. There was however one blip on the radar and that was 100mm of rain in the middle of harvest. Almost all varieties fell either side of this in their ripening, including Pinot Noir.

Viticulture/Winemaking: Ripeness happened very quickly with the warm January and February. So in a lot of ways this year was about protecting the fruit from overexposure rather than our normal battle which is a vigorous canopy and underexposure.

The majority of the fruit was destemmed but about 25% was left as whole fruit. This was placed in the bottom of the fermenters and then had destemmed fruit placed on top. It then usually takes about 3-6 days for the ferments to get going. All of the yeast is from either the winery or the vineyard, similar to sourdough bread if you like. It takes a while for the culture to develop. The wine stays on skins for around 3 weeks before being pressed directly to barrel. The lees content this year really seems to have helped develop body in the wines and once cleaned up the wine appears darker than I was expecting. There is definitely something good to be had from lees contact in Pinot Noir.

Specifications

pH: 3.7

TA: 6.3

Alcohol: 13.5%

Ageing: Mainly older oak, portion in tank. 6-10 months in barrel

Cellaring Potential: Up to 6 years

Tasting: Attractive pinks and reds, light to medium density.

Red fruits, strawberries and cherries fill the aroma, very varietal. There is added lift and spice from the whole bunch fermentation. Contrary to the light colour there is good fruit weight and texture on the palate. A wolf in sheep clothing.