



2015 Wirewalker Pinot Noir

Overview of growing season and harvest period for 2015:

2014 was a cold winter with a few snow falls. This was followed by an early warm, dry spring which pushed the vines through budburst to fruit set in a relatively short period of time, setting the tone for an early vintage. Summer consisted of warm days and cool nights and some timely rain in January. By mid-Feb the 2015 vintage kicked off. A dry warm March allowed our Pinot to ripen to perfection.

Wine making notes:

The Parcels were picked in the cool of the morning and delivered to the winery for processing. Approximately 15% of selected parcels were kept as whole bunches for ferment and the remainder of the grapes were destemmed, sorted and split before being placed into closed fermenters. Wild yeast carried out the primary ferment, giving the wine greater complexity and mouthfeel. During ferment the wine was monitored and tasted daily. Extended maceration on selected parcels gave greater depth and savoury characteristics. The wine was pressed, and racked to oak where it was left to mature and evolve.

Wine makers tasting notes:

The Wire walker is garnet red in colour. A vibrant nose leads into a sensuous palate showing spice and earth marrying with ripe berry fruits. It is a medium bodied elegant wine with supple tannins and lingering ripe cherry on the finish.

Wine analysis:

pH 3.77

TA 5.1g/L

Residual sugar 0.9g/L

Alcohol 12.8%v/v