

HIGH ALTITUDE
PHILIP SHAW
COOL CLIMATE

2016 No8 Pinot Noir

Overview of growing season and harvest period for 2016:

Leading into the 2016 growing season we had a long and cold winter, with plenty of good rainfall. Warm weather through October and November set the tone for an early harvest. December rains recharged the soils and gave the vines the push they needed. Harvest started in mid-February and was hard and fast, finishing in late March. The harvest period was characterised by hot days with cool nights providing ideal ripening and picking conditions. Above average temperatures in March resulted in warmer fruit flavours and depth, with the cool night helping to retain delicacy and freshness.

Winemaking:

The Parcels were handpicked in the cool of the morning and delivered to the winery for processing. 15% of each parcel was kept as whole bunches for ferment and the remainder of the grapes were destemmed, sorted and split before being placed into open fermenters. The whole bunch ferment allows for more savoury tannins and flavours. Wild ferments carried out by natural yeasts from the vineyard and winery attribute complexity and mouthfeel. 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 for 10 months on fine lees.

Winemakers Tasting notes:

Color: Garnet Red

Bouquet: opulent ripe cherry and juice berry fruits

Palate: Vibrant dark cherry and plum fruits with soft tannins and lingering savoury spice.

Wine analysis:

pH	TA	Residual sugar	Alcohol
3.65	5.6g/L	<0.5g/L	13.5%v/v