

# PHILIP SHAW N°

## NO.8 PINOT NOIR 2008

Moderately cool conditions leading up to vintage and to produce wines with intense, bright fruit aromas and flavours. Crops were light and developed relatively early considering the very cool conditions.

No.8 Pinot Noir was a selection of fruit mainly from block 10 which is southerly facing and required only minimal crop thinning to achieve our desired 3-4 tonnes a hectare.

Block 10 has a selection of 3 clones, our aim is to try and achieve intense varietal fruit characters at a relatively low sugar level. The grapes were carefully handpicked in between 12 and 12.5 baume. The fruit was then transferred to the winery, destemmed and sorted before going into traditional open fermentors. The grapes remain untouched until signs of fermentation by the native yeast from the Koomooloo vineyard.

Once fermentation was obvious the grapes were plunged once a day. The wine remained in the fermentors for a further 2 weeks until the cap begins to sink. The wine and the skins were removed from the fermentor, gently pressed and allowed to remain in tank for 3 days before transferring to French oak barrels (35% new). The wine was racked once during its aging of 18 months in barrel before blending and bottling.

Gases from fermentation naturally lift the fruit skins to the top of the tanks. Skins floating above juice need plunging back into the liquid – to stabilise the colour from the skins, which is important for Pinot Noir as it has low colour tannin.

### Vineyard and Winery notes

Vintage	2008
Variety	100% Pinot Noir
Vineyard	Koomooloo Vineyard
GI	Orange, NSW, Australia
Altitude	Approx. 900 metres
Vines Planted	1995
Clone	MV6 114, 115
pH	3.6
TA	6.2
Alcohol	13.0%
Barrel ageing	18 months in French oak
Cellaring potential	Up to 10 years

### Tasting notes

Colour	Light/medium very bright red
Aroma	Very fragrant red berry fruit character with a good background of complexity.
Flavour	Excellent density of fruit weight with very full soft flavours. Firm but not aggressive tannins and great length of traditional Pinot Noir characters.