

PHILIP SHAW N°

No.8 PINOT NOIR 2009

2009 was a cool dry and mild year, with ideal vintage conditions producing wine with excellent intense fruit characters. Crops were low which helped build great fruit intensity.

The No. 8 Pinot Noir was a selection of fruit primarily from the high rocky south facing part of Block 10, which comprises mainly of clone 115. This block required only minimal crop thinning to achieve our desired 3 - 4 tonnes a hectare.

Our aim is to achieve intense varietal fruit characters with a low sugar level. The grapes require minimum handling, being carefully handpicked between 12 and 12.5 baume*. Once picked, the fruit was transferred to the winery, destemmed and sorted before going into traditional open fermenters. The grapes remained untouched until the natural fermentation by native yeasts from the Koomooloo vineyard developed. After fermentation, we plunge the skins once a day. The wine remains in the open fermenters on skins for a further 2 weeks, until the skins are carefully pressed and included with the balance of the wine. The wine remains in tank for 2 - 3 days, then removed off heavy lees before being transferring it into French oak barrels (35% new). The wine was racked once during its aging of 18 months in barrel before being blended and bottled.

Note: 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. This process is important for Pinot Noir as it has low colour tannin.

* A measure of the sugar concentration in juice or must

Vineyard and Winery notes

Vintage	2009
Variety	100% Pinot Noir
Vineyard	Koomooloo Vineyard
GI	Orange, NSW, Australia
Altitude	Approx. 900 metres
Vines Planted	1995
Clone	MV6 114, 115
pH	3.7
TA	6.0
Alcohol	13.0%
Barrel ageing	18 months in French oak
Cellaring potential	Up to 10 years

Tasting notes

Colour	Rich medium to very bright red
Aroma	Fragrant red berry fruit characters with upright complexity.
Flavour	Excellent fruit density, soft mouth filling flavours. Abundant length of bright fruit varietal flavours and texture on the palate. Complex and complete with further development with age.