



The Wire Walker Pinot Noir 2008

Pinot Noir is relatively new and untested in the Orange region, though the variety should be ideally suited with very similar climatic data and soils too Burgundy; the original home of Pinot Noir.

Koomooloo vineyard pinot was originally planted in 1990 on a southerly aspect. This ensured an elegant, intense varietal style of wine. It was made into sparkling until 2004 when we believed the vineyard had matured enough to start making a true cool climate Pinot Noir.

Vintage 2008 had a cool classic winter with rainfall patterns back to normal. On the 21 – 23rd of November a major cold snap occurred with heavy sleet and snow which upset berry formation in the pinot causing “hen and chicken” (big and small berries). Summer was dry and cool with early autumn rains chiming in with perfect timing then stopping moments before harvest. Excellent conditions remained during picking. The last grapes were plucked on April 10th only hours before the skies opened again – perfect timing.

After arriving at the winery the grapes were transferred to a vibrating conveyor belt where we removed any foreign material particularly leaves, shoots and damaged berries. The bunches were destemmed then transferred to open fermentors to allow fermentation with native yeast. The cap (floating skins) was plunged (pushed down to wet the skins) for about 14 days before pressing and transferring to barrels. Remaining in barrel for nearly 12 months until racked off lees and bottling.

Vineyard and Winery notes

Variety	100% pinot noir
Vineyard	Koomooloo Vineyard
Vines Planted	1990 & 1995
Clones	114, 115, MV6 & 777
pH	3.7
TA	5.9
Alc	13.5%
Cellaring	up to 7 years.

Tasting Notes

Colour	Seductive bright and vibrant pinky crimson.
Nose	Lifted clean berry fruit characters.
Palate	This wine has a great personality with light medium body and pure varietal fruit characters.