

2006 Dexter Pinot Noir



Analysis at Harvest

Sugar	23.5– 24°Brix
pH	3.35
Acid	8.0 – 8.3g/l TA
Harvest date	1st week of March
Clones	MV6, D2V5, D5V12, 114, 115

Hand picked fruit is destemmed without crushing into small open fermenters. The must is left un-inoculated for 2-3 days. When fermentation is observed cultured yeast is added. Fermentation temperatures peak at around 32°C and during fermentation the cap is plunged up to 3 times per day. 2-3 days after fermentation is complete the must is gently pressed and transferred into French Oak barriques (25% New, 75% second third and fourth use) where it undergoes MLF before winter. The wine is racked once in the spring and put back to barrels for further ageing. It is racked again in January for bottling in February, 10 months after harvest.

Wine Analysis

Alcohol	14%
pH	3.59
Acid	6.5g/l
Sugar	0.76g/l

Nose

Floral aromas with dark berry fruit, cherries, Chinese 5 spice and subtle oak

Palate

The flavours are similar to the aromas with fruit and oak in balance. The entry is soft and fills out in the middle palate with soft sweet fruit, velvety texture and fine tannins towards the finish.