

## 2011 Dexter Pinot Noir

### Analysis at Harvest

Sugar	22.3° Brix
pH	3.30
Acid	7.5 TA
Harvest date	Last week of March and the first week of April – one of the latest in many years
Clones	MV6, D2V5, 777

### Vintage Notes

This was one of the most challenging vintages we have seen in many years. It was evident at the spring blending that only the two oldest blocks/clones (MV6 and D2V5) and the early ripening 777 were up to our quality standards with the remaining just not good enough. The result is a drop in production of 70% but a wine that we are still proud of.

### Winemaking

Hand-picked fruit was destemmed without crushing and elevated into small open fermenters. The must was left un-inoculated for 2-3 days and when fermentation was observed cultured yeast was added and in some batches the fruit received no inoculation at all. Fermentation temperatures peaked at around 32°C and during fermentation the cap was plunged up to 2 times per day. 2-3 days after fermentation was complete, the must was gently pressed and transferred into French Oak barriques (25% New, 75% second third and fourth use) where MLF occurred before winter. The wine was racked once in the spring and put back to the same barrels for further ageing. It was racked again in early February for bottling in late February, 10 months after harvest.

### Wine Analysis

Alcohol	13%
pH	3.55
Acid	6.4g/l
Sugar	0.24g/l

### Nose

The aromas are very similar to previous vintages with hints of black berries, red berry fruits and underlying nuances of earth, spices and subtle oak.

### Palate

The most elegant Pinot we have produced to date yet retaining lovely palate structure. 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 and fine tannins towards a lingering finish.

