

2012 Dexter Pinot Noir



Analysis at Harvest

Sugar	23.6° Brix
pH	3.40 to 3.50
Acid	6.1 to 7.6 TA
Harvest date	First week of March – back to “normal”.
Clones	MV6 (56%), D2V5 (29%), 777 (15%).

Vintage Notes

This was one of the best seasons we have seen. As good as 2010 and maybe even better. No extremes in weather and a good steady ripening period meant harvest occurred during the first week of March, which is our long term norm.

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 (23% New, 77% 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 mid-February, 10 months after harvest.

Wine Analysis

Alcohol	13.6%
pH	3.48
Acid	6.0g/l
Sugar	0.44 g/l

Nose

Aromas of black berries, plums, chocolate and Asian spices with underlying nuances of earth and subtle oak.

Palate

The wine is similar to 2008 and 2010 in many ways but closer to the 2010. The complex flavours are of cherries, plums, blueberries, chocolate, spices and hints of oak. It has a soft entry with mid palate fruit sweetness and lovely texture. The finish is long with balanced acid and fine tannins.