

2013 Dexter Pinot Noir



Analysis at Harvest

Sugar	22.5 - 24 Brix
pH	3.26 to 3.66
Acid	6.2 to 7.2 TA
Harvest date	First two weeks of March.
Clones	MV6 (56%), D5V12 (15%), D2V5 (10%), 777 (10%).

Vintage Notes: This season was similar to the 2012 season, again excellent. 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 (21% New, 26% second use and the remainder 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 2014, 10 months after harvest.

Wine Analysis

Alcohol	13.4%
pH	3.50
Acid	6.0g/l
Sugar	0.74g/l

Nose

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

Palate

The wine is similar to the 2010 and 2012 with a little more fruit sweetness and fine tannin. The complex flavours are of cherries, plums, 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.