

2017 Dexter Pinot Noir



Analysis at Harvest

Sugar	23.3 – 23.6 Brix
pH	3.53 to 3.55
Acid	6.3g/l to 6.7g/l TA
Harvest date	1st and 2nd week of March
Clones	MV6 (60%) D5V12 (40%)

Vintage Notes: 2017 was a long, relatively cool one on the Mornington Peninsula. Cold and wet weather around flowering and fruit set has delivered large variation throughout the region in terms of quality and quantity. Being in a warmer part of the region we ripened our fruit in near perfect condition. Harvest date was later relative to the long term average with a below average crop load. In summary, the season has produced good flavour ripeness at lower sugars with bright and intense fruit flavours, nice structure and good acid balance.

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. One fermenter was put aside for whole bunch fermentation and this component is 8% of the final blend. 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 and puncheons (20% new, 12% second use and the remainder older) where MLF occurred before winter. The wine was racked just prior to bottling. It was bottled late December 2016, 8 months after harvest.

Wine Analysis

Alcohol	13.5%
pH	3.48
Acid	5.8 g/l
Sugar	0.55 g/l

Nose

Aromas of dark berry fruits such as blackberry, plums and cherries with background aromas of dried herbs and spices.

Palate

The wine is similar to the 2013 and 2015, perhaps more powerful. The complex flavours are of blackberries, 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. It should age very well.