

2018 Dexter Pinot Noir



Analysis at Harvest

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|--------------|---------------------------------|
| Sugar | 23.6 – 24.2 Brix |
| pH | 3.55 to 3.65 |
| Acid | 7.5g/l to 9.0g/l TA |
| Harvest date | 2nd week of March |
| Clones | MV6 (70%) 777 (20%) D5V12 (10%) |

Vintage Notes: 2018 was warm and dry on the Mornington Peninsula. Ideal weather around flowering and fruit set delivered a large crop throughout the region with very high quality. The absence of disease, combined with perfect ripening conditions provided us with high quality fruit. Harvest date was relatively normal compared with the long term average despite the larger than average crop. In summary the season has produced good flavour ripeness 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 9% 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 (25% New, 15% second use 21% third use and 39% older) where MLF occurred before winter. It was bottled late December 2018, 8 months after harvest.

Wine Analysis

| | |
|---------|---------|
| Alcohol | 14.0% |
| pH | 3.64 |
| Acid | 6.0 g/l |
| Sugar | dry |

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 2016. 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.