



Wignalls Pinot Noir 2000

Winemakers Notes

Our 2000 Pinot Noir is announced by an intense nose consisting of dark cherries, black plums and strawberries with complex earthy, forest floor undertones along with hints of Asian spices like cinnamon. 25% of the highest quality fruit was hand selected and fermented whole, with the destemmed fruit, in numerous small fermentation vessels. Reasonably high temperatures were allowed (30 degrees) extracting good colour and soft tannins. The palate consists of earthy, gamey characters with wild truffles and mushrooms evident. The “must” was cold macerated for 24 hours before inoculation with yeast. Hand plunging was conducted twice a day for 14 days then the wine transferred to new and used French oak barrels for Malo-lactic fermentation to be completed before being allowed to age and settle for nine months in barrel. Vintage 2000 was extremely low yielding and Pinot production was reduced by a massive 50%.

Wine Specifications

Variety:	100% Pinot Noir
Picking Dates:	From 07/03/00
Fruit Source:	100% Wignalls King River Vineyard
Alcohol:	14%
Baume:	13.5
Total Acidity:	6.4
pH:	3.54