



## ***Wignalls Pinot Noir 2001***

### ***Winemakers Notes***

Vintage 2001 was the driest summer in 125 years and our Pinot Noir is showing this magnificent year fully. Our 2001 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. Underlying tones of caramel and citrus skin are apparent. 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 ten months in barrel. Vintage 2001 has been described as of Albany’s most exciting years.

Bill Thompson, The Sunday Times: ***“Its sensational and certainly one of the best I have tasted from anywhere”***

Ray Jordan “Wine”: ***“Wignalls 2001 Pinot Noir, Icon Status”***

### **Wine Specifications**

Variety:	100% Pinot Noir
Picking Dates:	From 10/03/01
Fruit Source:	Wignalls King River Vineyard
Alcohol:	15%
Baume:	13.8
Total Acidity:	6.6
pH:	3.55