



Wignalls Pinot Noir 2002

Winemakers Notes

Our 2002 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 chocolate 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 2002 has been described as one of Albany’s most exciting “Red” years. Short term cellaring is recommended for the astute wine investor.

Wine Specifications

Variety:	
Picking Dates:	From 12/03/02
Fruit Source:	Wignalls Albany Vineyard
Alcohol:	15%
Baume:	14
Acidity	6.5
pH:	3.58

Pinot 2002 Press Accolades

Donna Hay Wine Guide 2004

“Wignalls 2002 Pinot Noir Highly Recommended” “A lovely array of aromas, some raspberry flavours and a balance of tannin. Delish alongside pasta with slow cooked duck” In the Top 6 of the tasting

Wine 2004 Book published by the West Australian newspaper – Icon Status

Ray Jordan

“This is a very attractive Pinot – as good as I have tasted from Wignalls. The aroma is beautifully exotic with cherry and sweet earthy smells, plus a gentle hint of spicy oak. The palate is a gorgeous silky flavour bomb with finesse and poise.”

Sydney Morning Herald 29/01/2005

“Seducing” rating

“Heres a Pinot from the Albany region sub region of the Great Southern in Western Australia, featuring plenty of pheromonal action. Its not as big or muscled as some, but that’s to its benefit. The delicacy is begulking, it grows and morphs in the glass (and in the bottle over a couple of days) as good Pinot should”