



Wignalls Pinot Noir 2004

Winemakers Notes

Our 2004 Pinot Noir is announced by the intense nose, consisting of dark cherries, black cherries, black plums and strawberries, with complex earthy, forest floor undertones and hints of Asian spices like cinnamon. The palate consists of earthy, gamey characters with wild truffles and mushrooms evident. Underlying tones of caramel and citrus skin are apparent.

25% of the highest quality fruit was selected then whole bunch pressed and fermented, along with the destemmed fruit, in numerous small fermentation vessels. Reasonably high temperatures were allowed (30 degrees), extracting good colour and soft tannins.

The “must” was cold macerated for 48 hours before inoculation with yeast. Hand plunging was conducted four times a day for 14 days, then the wine transferred to new and used French oak barrels for Malo-lactic fermentation, before being allowed to age and settle for ten months on various oaks.

Wine Specifications

Variety:	100% Pinot Noir
Picking Dates:	from 6/3/04
Fruit Source:	Wignalls King River Vineyards
Alcohol:	13.7%
Baume:	12.9 av
Total Acidity:	6.6
pH:	3.3