



Wignalls Pinot Noir 2005

Winemakers Notes

Our 2005 Pinot Noir is announced by complex, intense aromatics on the nose, with dark cherries and plums, complex cigar box undertones and earthy characters. The velvety palate displays luscious fruit with underlying savoury aromatics and a beautiful long, soft finish.

Must was cold macerated at 5 degrees for 72 hours pre fermentation, allowing the fruit to express soft tannins and strong burgundy colours, fermented in numerous small fermentation vessels with various yeast strains. Reasonably high temperatures were allowed (32 degrees) through the later stages of ferment, along with a limited amount of time with post ferment maceration.

Then the wine transferred to new and used French oak barrels for Malolactic fermentation, before being allowed to age and settle for ten months with various oaks, and on lees for complexity.

Variety:	100% Pinot Noir
Fruit Source:	100% Wignalls King River Vineyards
Total Acidity:	6.5
Picking Dates:	from 24/02/05
Baume:	13.2 av
Alcohol:	14.5%
pH:	3.3