



## *Wignalls Pinot Noir 2008*

### *Winemakers Notes*

Our stunning 2008 Pinot Noir is announced by complex, intense aromatics on the nose, with a “Black” fruit spectrum of Cherries, Plums and underlying complex oak characters.

Announced by dark luscious fruit with underlying savoury aromatics of Blueberry, Black Plums and a beautiful long soft medium weight Pinot finish. This has all been derived from a warmer than average growing season and a early vintage in WA.

Gentle crushing allowing full berries in the ferment has expressed soft tannins and strong black colours, fermented in numerous small fermentation vessels with various yeast strains to extract as much flavours from our terroir from individual rows. Reasonably high temperatures were allowed (26 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 eight months with various oaks, and on lees for complexity from this outstanding wine.

Variety:	100% Pinot Noir
Fruit Source:	100% Wignalls King River Vineyards
Total Acidity:	6.1
Picking Dates:	from 28/02/08
Baume:	14.2 average
Alcohol:	15%
pH:	3.58