

PEMBERLEY

2012 Pemberley Pinot Noir

"Pemberton has the climate and environment to make its own very interesting style of Pinot Noir, which I have endeavored to display with this wine. I have not gone to lengths to extract tannin or work the wine, rather to produce a Pemberton and Pemberley vineyard specific soft and approachable red wine"



Vintage Conditions

In 2012 we experienced a wet spring, followed by a warm, dry summer. Ideal ripening conditions with even day temperatures produced healthy canopies carrying low to medium yields. This vintage provided intense fruit flavours showing wild strawberries and forest floor characters.

Vineyard

Planted in 1988 in the Eastbrook area of Pemberton, the vineyard was planted on deep karri loams. The vines are cane pruned and grown using minimal chemicals. The fruit is hand harvested and moved only a short distance to the winery.

Winemaking Notes

Grapes were hand picked at dawn and fermented in small open-top fermenters. Post primary fermentation, the wine was run to oak barrels for malo-lactic fermentation with the barrel selection being paramount. After minimal handling and 12 months in oak, the wine was bottled in February 2013.

Technical Analysis

Variety: Pinot Noir

Clone: 177

PH: 3.24 • *TA:* 5.77 • *ALC:* 14

Oak: New and second year French oak

Maturation: 12 months

Production: Approximately 600 cases per annum

Distribution: Private Buyers, Fine Dining Restaurants,
Premium Wine Outlets

