

ARCHANGEL

PINOT NOIR 2009

This very aromatic and well structured wine exhibits fragrant red and black fruits underpinned with sweet spices, savoury notes and well defined ripe tannins. A very distinctive Pinot Noir that will cellar comfortably for five years or more.

John Belsham – *Winemaker*

VINTAGE SUMMARY

Vintage 2009 saw 'Mother Nature' hand out its fair share of challenges weather wise. Frost events during spring caused a slight loss in fruit production. Heavy rain during flowering also reduced the yield slightly. An unexpected hail storm in December (thankfully) didn't cause too much damage, but strong winds did result in some natural shoot thinning. The cooler and wetter than normal summer meant ripening of fruit was slow. However, despite these vagaries in the weather, our viticulture team managed to keep the vines in excellent condition throughout the growing season. The canopies remained in good health and the grapes remained free of disease through a carefully managed programme of shoot thinning, leaf plucking and fruit thinning. Yields were kept low and we were able to harvest all the fruit as an optimum level of ripeness. Harvest of the Pinot Noir began on 16th April and was completed on 22nd April.



TECHNICAL NOTES

- ♦ Clone: 5, 113, 115, 777, Abel
- ♦ Hand Harvested at average of 24.5 Brix
- ♦ Chilled overnight prior to destemming
- ♦ 15% whole bunch fermentation
- ♦ 30 days of fermentation in small open topped fermenters including several days pre fermentation maceration
- ♦ Matured in French oak barriques for 10 months
- ♦ Barrels selection blended and bottled in April 2010
- ♦ 14% Alc/Vol

PRODUCTION LIMITED TO 1000 CASES