

ARCHANGEL

PINOT NOIR 2010

The wine is deeply coloured with purple and red hues. An elegant wine with a bouquet of lifted ripe cherry, plum, raspberry and violets. The mouth feel is luscious with progressive flavours of rich sweet plum, cherry, with hints of leather and some minerality. A complex wine, concentrated with velvet tannins and a long finish. Enjoy now or cellar for approximately 8 years.

VINTAGE SUMMARY 2010

The 2010 vintage was one of optimism. The season began with a long cool spring. The cooler conditions lingered into early summer with higher than average rainfall. A short burst of hail in early January reduced the yield by 25%, but this freak weather event also marked the end of the cooler conditions. Warmer weather in February ripened the fruit with the canopy remaining in excellent condition. Fruit bunches were smaller than normal, with medium sized berries. The lower yields produced high quality fruit, displaying concentrated flavour in the Pinot Noir and pronounced aromatics in the whites. Harvest began on 6 April and finished on 13 April. The promise of a great wine from the winery mitigated the challenges of the 2010 growing season.



TECHNICAL NOTES

- ◆ Clone: 5, 113, 115, 777, Abel
- ◆ Hand Harvested at 24 Brix
- ◆ Harvest Dates: 6 April – 13 April
- ◆ Chilled overnight prior to de-stemming
- ◆ 15% whole bunch fermentation
- ◆ Matured in French oak barriques for 10 months
- ◆ Barrel selection blended and bottled in April 2011
- ◆ Alcohol 14% Alc/Vol
- ◆ Winemaking by John Belsham and finished by Peter Bartle

PRODUCTION LIMITED TO 1500 CASES