

MAD FISH

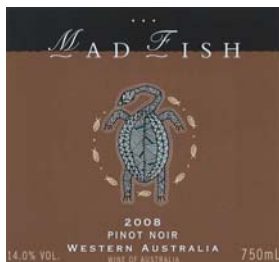
2008 MadFish Pinot Noir

Varieties

Pinot Noir

Region

Great Southern



Technical Notes

A dry winter in 2007 was followed by some unusually cold spring weather in October which combined to reduce cropping levels. A benign late spring and early summer allowed for even and clean fruit development and harvest of Pinot Noir began in late February.

Typically many of the batches were small and kept separate throughout fermentation and maturation. The fruit was hand gently de-stemmed, with about 10-20% being left as whole berries. After cold soaking, the ferments were hand plunged or pumped over 2-4 times daily and temperatures were allowed to get quite high to aid flavour and colour extraction. The wines were matured in older French barrels for 8 months before blending.

Tasting Notes

The wine is a medium intensity red in colour. The nose shows many aspects of Pinot Noir: black cherries, strawberries, raspberry and spice characters. The palate unfolds with soft red fruit weight upfront leading to earthy forest floor complexity through the middle of the palate. Fine supple tannins extend through the finish, balanced with lingering red fruit.

Cellaring

This wine will improve for two to four years given good cellaring conditions.



MADFISH WINES

Margaret River and Denmark, Western Australia

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