

2009 MadFish Pinot Noir

Varieties

Pinot Noir

Region

Great Southern

Alc: 13.9%

Residual Sugar: 0.5g/L

pH: 3.51



Technical Notes

The 2009 vintage has been a challenging but ultimately rewarding vintage. A dry winter was followed by a cold and wet spring, just as flowering was in full swing. Thus grape yields were down and disease pressure was increased. However the ripening season was moderately warm, dry and even; perfect for ripening grapes with great natural acidity and fresh tight fruit flavours. Harvest of Pinot Noir began in February 2009.

Typically many of the batches were small and kept separate throughout fermentation and maturation. 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: Cherries, strawberries, earth and spice characters. The palate has vibrant succulent cherry stone fruit with underlying mushroom and earth nuances. The texture is slippery and silky with a fine thread of acidity and soft mouth filling tannins.

Cellaring

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



MADFISH WINES

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