



2010 MadFish Pinot Noir

Variety

Pinot Noir

Region

48% Great Southern

32% Pemberton

20% Margaret River

Analyses

Alcohol: 13.5% v/v

Residual Sugar: 1.1 g/l

pH: 3.5

Acidity: 5.4 g/l



TECHNICAL NOTES

2010 was another exceptional vintage from the premium, southern grape growing regions of Western Australia. Winter rainfall was close to the long term average. The growing and ripening seasons, while largely warm and dry were punctuated with rains and windy conditions that did affect set and subsequent yields in many varieties. Warm, dry weather in late summer and early autumn delivered even ripening for the April harvest. This mild end to the season allowed all varieties to ripen perfectly with high natural acidity, fine fruit structure and silky tannins.

Vinification is typically conducted on small batches which are kept separate throughout fermentation and maturation. After cold soak, the ferments were hand plunged or pumped over 2-4 times daily with temperatures rising to 30 ° C, which aids flavour and colour extraction. The wine is partially barrel fermented and then matured in older French barrels for 8 months before blending and bottling.

TASTING NOTES

Medium intensity in colour with a bouquet of damask rose, cherry, earth and spice. Vibrant and succulent cherry fruit and underlying mushroom and earthy nuances fill the palate. The palate texture is slippery and silky with a fine thread of acidity and soft mouth filling tannins.

CELLARING

Drink now and over the next two to four years.

FOOD MATCH

Honey, soy, sesame glazed duck with rice noodles and Asian greens.

