

# MAD FISH

WESTERN AUSTRALIA

## 2014 MadFish Pinot Noir

### Varieties

Pinot Noir

### Regions

Great Southern



### Vintage

The growing season in the south west of Western Australia was favourable for the production of great wine. The Mount Barker and Porongurup regions experienced warm to hot conditions throughout the entire vintage. Hot spells in March intensified the effect of little spring and summer rain. Soil moisture remained low and only the cooler south facing vineyard sites received some reprieve off the southern ocean. The warm and dry conditions ensured ripeness was achieved in all varieties.

### Vinification

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

The medium intensity of colour and body is indicative of the Pinot Noir grape. Aromas of cherry and blueberry fruits combine with cinnamon and anise spice to form a warming, complex nose. The palate exhibits intense red berry fruits, spice and dried herb flavours along with supple tannins and a soft acidity. These characters merge to offer a fruity, approachable Pinot with a silky mouthfeel and exceptional length of flavour.

### Cellaring

Drink now and over the next two to four years.

### Technical Data

Alcohol 13.5% v/v

pH: 3.50

Acidity 5.4 g/l

Residual sugar 2.5 g/L

MadFish Wines

Margaret River and Denmark, Western Australia

[www.burchfamilywines.com.au](http://www.burchfamilywines.com.au)