

2006 MadFish Pinot Noir

Varieties
Pinot Noir

Region
Denmark



Technical Notes

The 2006 season was an extremely cool one, with Pinot Noir being picked quite late in the season in late March and early April, about two to three weeks later than the average year.

These two factors have provided excellent batches of Fruit for our MadFish Pinot Noir. The cool season allowed the fruit to fully ripen and exhibit lovely strawberry and cherry characters without developing over ripe or cooked characters that come sometimes occur in hot years. The long ripening period also allowed these flavours to concentrate in the fruit before picking.

The fruit was hand picked at optimal maturity. On arrival at the winery the majority of the bunches were gently crushed, with about 10-20% being left as whole berries to encourage Carbonic Maceration, a process that leads to the evolution of sweet fruit flavours. All parcels were given a short period of cold soaking before starting fermentation. During fermentation the wines were pumped over twice daily to encourage extraction of colour and flavour from the skins. Additionally fermentation temperatures were allowed to get quite high (30-32C) which also greatly aids in flavour and colour extraction.

The wines were pressed at dryness after about seven to ten days and were allowed to go through Malolactic Fermentation in oak. The wine was then racked and further matured in French barrels for about 12 months. After this time each batch was individually assessed for the final blend to ensure an optimal expression of fruit.

Tasting Notes

The wine is a wonderful deep crimson in colour. The nose is subtly perfumed being dominated with ripe cherry and strawberry fragrances with a hint of mushroom and leathery notes. The palate similarly has concentrated cherry, some strawberry and cream flavours with underlying characters of spicy leathery notes. This is an excellently layered and complex wine with plenty of lively fruit flavour overlying the more complex notes that are common to Pinot Noir.

Its medium bodied character and seductive fresh fruit characters will make it wonderful wine for when you want a pleasing and attractive drink without excessive heavy tannic characters.

Cellaring

This wine will improve for three to five years given good cellaring conditions.



MADFISH WINES

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