

## 2013 MadFish Pinot Noir

**Variety**  
Pinot Noir

**Region**  
Great Southern  
95% Mount Barker  
5% Porongurup

**Analyses**  
Alcohol: 13.5%  
pH: 3.59  
Acidity: 5.1 g/l



### Technical Notes

The Mount Barker and Porongurup regions began the growing season with just adequate soil moisture and catchment fill. Cool and blustery spring weather in November did impact flowering, set and early growth. Summer was punctuated with hot spells, which magnified the effects of little rain. The south facing vineyard sites received some reprieve from the cooling breezes of the southern ocean. A vigorous deluge of approx. 60 mm of rain across the region in early April and cooling autumn temperatures slowed the red maturities and resulted in a late finish to vintage.

With yields below average, the wines produced from the 2013 vintage are full of concentrated fruit flavours, good acidity and fine ripe tannins.

### 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, colour and body is indicative of this variety. The nose is an attractive bouquet of sweet cherry, plums, cinnamon spice and a hint of rosemary. Red berry fruits, clove and anise spice and a silky mouthfeel combine to enliven the palate. Well balanced acidity and elegant tannin structure deliver vibrancy of flavour and a persistent finish to this wine.

### Food ideas

Sausage gnocchi with warm kale and bean salad.

### Cellaring

Drink now and over the next two to four years.

MADFISH WINES

Margaret River and Denmark, Western Australia

Email: [madfishwines@hpw.com.au](mailto:madfishwines@hpw.com.au) Web: [www.burchfamilywines.com.au](http://www.burchfamilywines.com.au)