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## 2017 Pinot Noir

ADELAIDE HILLS

### VINEYARD

The 2016/17 growing season was quite a contrast to the most recent, and was significantly later and more drawn out. Late 2016 and early 2017 saw significant rain events throughout the Hills region and the vines went throughout the growing season with very little, if any, water stress. Our Pinot is planted on the coolest site at our Estate Vineyard in Woodside, and as a result ripened steadily, giving rise to fruit with wonderful aromatic qualities. We also picked a small batch of fruit a Vineyard Castambul for the first time, and we're delighted by the results. The Pinot Noir fruit retained a wonderful bright aromatic fruit characters, with fresh acidity and resolved tannins. These fruit qualities aligned beautifully with producing a bright fruit forward Pinot Noir that exhibits lovely cool climate varietal characters.

Fresh and vibrant, this Pinot Noir showcases fine, soft tannins with lifted cherry and bright red fruit aromas whilst savoury flavours and spice meld into the background

### WINEMAKING

The minor component for the 2017 Pinot Noir was hand harvested from a grower vineyard on the 15th of March, and was comprised of the MV6 and 114 clones. Our Estate vineyard yielded the lion share of the final product, and a combination of D5V12, D4V2 and MV6 was harvest on the 9th of April. In all, six unique batches were open fermented separately, with a small portion of whole bunches utilised and the remaining fruit destemmed only (no crushing). All batches were hand plunged, maintaining a high proportion of whole berries in the early stages of fermentation which helps highlighting the bright fruit flavours and aromas. Maintained separate throughout production, the final wine is a blend of these six parcels.

### TASTING NOTES

COLOUR	Medium to full red colour with a purple tint.
AROMA	Lifted cherry and bright red fruit.
FLAVOUR	Savoury flavours and spice meld into the background.

TECHNICAL DATA	Alcohol vol: 13.7%
	Total Acidity: 6.1 g/L
	pH: 3.66

CELLAR POTENTIAL	The 2017 Pinot Noir is, by design, an early drinking style aiming to show case bright, fresh fruit flavours, yet this wine will also benefit from short to medium term cellaring.
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