



PARRI ESTATE

## 2007 Parri Estate Pinot Noir



The 2007 growing season was a particularly difficult one on Australia wide. Drought, resulting in extremely low winter rain fall, followed by a hot summer and untimely rains led to one of the lowest yielding vintages on record in McLaren Vale and the Southern Fleurieu. Pinot Noir is always a difficult variety, but surprisingly we were able to harvest small batches of highly concentrated fruit from this very hard vintage.

Pinot Noir was harvested by hand into 500kg bins in early March and then again in late March, serving to provide us with fruit from different clones as well as different aged vines. Two separate ferments were conducted. The ferments were inoculated with a Burgundian isolate. They were plunged by hand 3 times daily and allowed to get warm. After 10 days on skins the ferments were trod and then pressed.

Liquid from the two ferments were blended together and then transferred into oak to undergo malolactic fermentation. Barrels were topped every 8 weeks. After 14 months in oak the wine was taken out of oak and prepared for bottling.

### Tasting Notes

The 2007 Parri Estate Pinot Noir is a vibrant cherry red. The nose is lifted and shows aromas of fresh red cherry, blueberry and hints of forest floor. The palate is loaded with red and blue berry notes a touch of brown spice and hints of mushroom. Fine tannins give the wine backbone and fresh acidity gives length. A great wine to match with Duck or Fois Gras. Drink now but cellaring will be rewarded. 5 - 7 years.

### Awards:

Winner - Hyatt / Advertiser SA wine of the year awards 2008

### Technical Information

Region:	Southern Fleurieu Peninsula Mt Compass, South Australia	Sugar at Picking:	12.7° Baume
Varieties:	100% Pinot Noir	Alcohol:	12.2% v/v
Clones:	G8V3,114 & 115	Total Acidity:	6.8 g/L
pH:	3.51	Residual Sugar:	1.8g/L
Closure:	Cork & stelvin		