

PAUL CONTI *Wines*

Medici Ridge Pinot Noir 2009



- VINEYARD:** Pinot Noir is entirely sourced from the cool valleys surrounding the south west town of Manjimup. The gravelly loam soils non-irrigated and organically grown vines produce fruit with flavour and intensity.
- HARVEST:** A limited parcel of exceptional quality 2009 pinot noir fruit was hand-harvested on 24 March 2009; slightly earlier to retain good natural acidity and fruit flavour.
- WINEMAKING:** The wine is fermented in small open fermenters with five per cent whole bunch fermentation before careful oak maturation in new and seasoned French oak barrels, for nine months. 26 per cent is barrel fermented in new French oak.
- NOSE:** Partial barrel fermentation adds some smoky complexity to the bouquet which also exhibits hints of violets, strawberry, red currant and plum aromas.
- PALATE:** This is a medium bodied pinot noir exhibiting layered complexity soft refined tannins and generous length.
- FOOD:** A spicy long, integrated palate makes it an ideal accompaniment with game dishes, a traditional Coq au Vin casserole or a favourite cheese selection.
- CELLARING:** Drink now – or cellar for up to 5 years.

Technical Notes:

Variety: 100% Pinot Noir
Vineyard: Manjimup
Bottled: November 2009
Alcohol: 14.5%
T/A: 6.2 g/L

Region: Manjimup, Western Australia
Harvest: Late February 2009
Optimum Year: 2011
pH: 3.52
Oak Treatment: 9 months French oak