

# PAUL CONTI *Wines*

## *Medici Ridge* Pinot Noir 2010



- VINEYARD:** Pinot Noir is entirely sourced from the cool valleys surrounding the south west town of Manjimup. The gravely loam soils non-irrigated and organically grown vines produce fruit with flavour and intensity.
- HARVEST:** A limited parcel pinot noir was hand harvested on two separate dates; the first being March 5 and the second on March 15.
- WINEMAKING:** We aim to make a pinot that reflects the region and vintage as close as possible. Following hand-harvesting, the fruit is chilled overnight before crushing. Thirty percent of the fruit was not destemmed or crushed but added as whole bunches back to the ferment. The fermentation was allowed to commence naturally in small open fermenters where it was hand-plunged daily before basket pressing directly into new and seasoned French oak. This wine was made without any additions apart from a small dose of sulphur dioxide and coarse filtration prior to bottling.
- NOSE:** Partial barrel fermentation and the use of stalks in the ferment add some smoky and stalky complexity to the bouquet. We recommend decanting to reveal the hints of violets, strawberry and red plum aromas.
- PALATE:** This medium bodied pinot noir exhibits layered complexity, soft refined tannins and generous length. A small deposit may be found, due to only a course filtration, so we recommend again decanting the wine.
- FOOD:** A spicy long, integrated palate makes it an ideal accompaniment with game dishes, a traditional Coq au Vin casserole or a favoured cheese selection.
- CELLARING:** Drink now – or cellar for up to 5 years.

### Technical Notes:

|                  |                 |                       |                             |
|------------------|-----------------|-----------------------|-----------------------------|
| <b>Variety:</b>  | 100% pinot noir | <b>Region:</b>        | Manjimup, Western Australia |
| <b>Vineyard:</b> | Manjimup        | <b>Harvest:</b>       | March 2010                  |
| <b>Bottled:</b>  | November 2010   | <b>Optimum Year:</b>  | 2012                        |
| <b>Alcohol:</b>  | 14.5%           | <b>pH:</b>            | 3.9                         |
| <b>T/A:</b>      | 5.0 g/L         | <b>Oak Treatment:</b> | 6 months French oak         |