

PAUL CONTI

Pemberton Pinot Noir 2014



Technical Notes:

Variety: 100% pinot noir
Region: Pemberton
(Middlesex),
Western Australia
Vineyard: Deitos Pemberton
Harvest: 1 March 2014
Bottled: 8 June 2015
Optimum Year: 2016/17
Alcohol: 14.0%
pH: 3.74
T/A: 5.7 g/L
Oak Treatment: 6 months French
oak, 20% new

- VINEYARD:** Pinot Noir is entirely sourced from the cool valleys surrounding the south west town of Pemberton. The gravely loam soils and non-irrigated vines produce fruit with flavour and intensity.
- HARVEST:** Fruit was entirely hand-harvested so as to maintain as many whole undamaged bunches and reduce berry splitting.
- 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 de-stemmed 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.