

# Pinot Noir 2006

## Julicher Pinot Noir 2006 Tasting Notes

### Viticulture

This wine is a blend of different Pinot Noir clones sourced from different blocks in our vineyard. The 2006 season saw a warm spring with good flowering and fruit set.

The spring turned into a hot, dry summer allowing great ripening and an unusually early start for harvest. The grapes were picked at desired ripeness with good balance and great flavour, and the quality of the 2006 Pinot Noir wines is excellent.

### Wine Making

The grapes were hand-harvested and de-stemmed into a small open top vats for fermentation. The must received a four to five day cool pre-fermentation maceration before the fermentation began. The cap was treated with a punch down three times daily during the peak of fermentation.

After fermentation finished the wine was pressed to French oak barrels for maturation and underwent complete malolactic fermentation. The wine was racked off lees and blended, and received a light gelatin fining before being bottled unfiltered.



<b>Colour</b>	Dark cherry red with a crimson hue
<b>Aroma</b>	A perfumed nose of intense cherry and plum with spice and subtle oak
<b>Palate</b>	A rich and elegant Pinot Noir with flavours of spicy, ripe cherries. A balanced wine with savoury complexity and silky finish
<b>Cellaring Potential</b>	Perfect to enjoy now or will age well for four to six years and beyond.
<b>Food Match</b>	An ideal match with wild duck, tuna, salmon or with barbecued lamb rack.
<b>Vartiey &amp; Clones</b>	Pinot Noir clones Abel, 115 and clone 5
<b>Harvest Date</b>	8 to 17 April 2006
<b>Harvest Analysis</b>	Brix 24.5-25 pH 3.52-3.71 TA 6.1-7.5g/L
<b>Bottling Date</b>	15 June 2007
<b>Oak Maturation</b>	50% new French oak for 13 months
<b>Wine Analysis</b>	Alc. 14.5% pH 3.6 TA 6.1g/L

### Awards

- **Champion Wine of the Show** - NZ International Wine Show 2007
- **Champion NZ Pinot Noir** - NZ International Wine Show 2007
- **Gold Medal** - NZ International Wine Show 2007