



Wignalls Pinot Noir 2006

Winemakers Notes

Our stunning 2006 Pinot Noir is announced by complex, intense aromatics on the nose, with a “Black” fruit spectrum of Cherries, Plums and underlying complex oak characters.

The velvety palate displays luscious fruit with underlying savoury aromatics and a beautiful long, soft medium weight finish. This has all been derived from an exceptionally cool growing season and a late vintage, perfect for Burgundian varieties in the Albany region.

Must was cold macerated at 8 degrees for 72 hours pre fermentation, allowing the fruit to express soft tannins and strong black colours, fermented in numerous small fermentation vessels with various yeast strains to extract as much terroir from individual rows. Reasonably high temperatures were allowed (32 degrees) through the later stages of ferment, along with a limited amount of time with post ferment maceration. Then the wine transferred to new and used French oak barrels for Malo lactic fermentation, before being allowed to age and settle for ten months with various oaks, and on lees for complexity.

Variety:	100% Pinot Noir
Fruit Source:	100% Wignalls King River Vineyards
Total Acidity:	6.0
Picking Dates:	from 13/03/06
Baume:	13.0 average
Alcohol:	13.8%
pH:	3.54