

Wicks
E S T A T E



2008 Chardonnay Pinot Noir

Premium Parcels of Chardonnay and Pinot Noir fruit were hand picked from select cool climate vineyards in the Adelaide Hills. Traditional techniques of whole bunch pressing, bottle fermentation and maturation on yeast lees are utilized to create an elegant wine with purity of fruit, subtle savoury complexity and finesse.

Viticulture

100% Adelaide Hills, South Australia
Cool Climate vineyards
Individual parcel selection

Vinification

Individual parcels were harvested in late February, ranging between 10.2 & 10.8°Baume. All fruit was hand-picked into 400kg bins and chilled in the cool room prior to whole bunch pressing. Each parcel was gently pressed in our airbag/tank press with only the high quality free run portion retained. The fermentations were run cool with strict temperature control enabling the retention of the pristine fruit characters. The final wine was a blend of these separate parcels, generating greater complexity and the contribution of the subtle flavour components. After primary fermentation was complete, and the wine stabilised, the wine was bottled and 'put on triage' for a period of 12 months, allowing secondary fermentation and the development of subtle yeast autolysis characters.

Maturation/Bottling

Produced following the traditional method, Methode Traditionelle, and fermented in bottle and aged on yeast lees for 12 months prior to disgorging, allowing greater complexity.

Cellaring

This fine Sparkling wine will drink beautifully whilst young, yet has the capacity to develop further complexity in the cellar.

Technical Details.

12.0 % alc
TA 6.37
pH 3.32
R.S. 7.8 g/L

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