



2009 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

The Pinot Noir parcels were harvested in late February, whilst the Chardonnay components came in ten days later on the 5th of March. Picked between 10.0 & 11.4°Baume, the fruit was hand-harvested 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 depth of flavour. After completing primary fermentation the wine was stabilised and filtered prior to being bottled. With secondary fermentation completed in bottle the wine was left to rest 'on triage' for a further 18 months allowing the development of subtle yeast autolysis characters.

Maturation/Bottling

Produced following the traditional method, Methode Traditionelle, fermented in bottle and aged on yeast lees for 18 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.

11.5 % alc
TA 7.6
pH 3.03
R.S. 8.7 g/L

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