



Wicks
E S T A T E

2012 PINOT NOIR



INTRODUCTION

The 2012 vintage has been recognised as one of the best in recent years, and with such a promising vintage often comes opportunity, and at Wicks Estate that meant making our first in house Pinot Noir. Light crops and poor fruit set were offset by fantastic ripening conditions and outstanding fruit quality, with the small crops showcasing wonderful fruit intensity with good natural acidity. These fruit qualities aligned beautifully with producing a bright fruit forward Pinot Noir that exhibits lovely cool climate varietal characters.

Fresh and vibrant, this Pinot Noir showcases fine, soft tannins with lifted cherry and bright red fruit aromas whilst savoury flavours and spice meld into the background.

VITICULTURE

100% Adelaide Hills, South Australia
Individual parcels selected
Single Vineyard

VINIFICATION

The fruit for the 2012 Pinot Noir was harvested on the 14th of March, with care taken to keep each of the clones ('MV6', 'D5V12' and '777') separate. These parcels were then open fermented and hand plunged to highlight the bright fruit flavours and aromas. Maintained separate throughout production, the final wine is a blend of these parcels.

MATURATION/BOTTLING

This wine is matured in a blend of stainless and seasoned French oak barriques.

CELLARING

The 2012 Pinot Noir is, by design, an early drinking style aiming to show case bright, fresh fruit flavours, yet we believe this wine will also benefit from short to medium term cellaring.

TECHNICAL DATA

Alc – 13.8%
pH – 3.52
TA – 6.50

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