



*Wicks*  
E S T A T E

2013 PINOT NOIR



## INTRODUCTION

The 2013 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 2013 Pinot Noir was harvested on the 14<sup>th</sup> 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 2013 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

Wicks Estate Wines Pty Ltd  
Telephone: +61 8 8212 0004  
Facsimile: +61 8 8212 0007  
Email: [info@wicksestate.com.au](mailto:info@wicksestate.com.au)  
[www.wicksestate.com.au](http://www.wicksestate.com.au)

