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2012 Chardonnay Pinot Noir

ADELAIDE HILLS

VINEYARD

A relatively warm summer followed on from a rather varied spate of spring weather. The initial growing season was punctuated by a series of cold fronts prior to Christmas with windy conditions prevailing throughout the flowering period. This resulted in poor fruit set and low crops for many varieties, as was indeed the case for the Chardonnay and Pinot Noir. The fruit bunches consisted of loosely packed, tiny berries and given the warming mid-summer conditions that followed the result was beautifully concentrated fruit flavours. These conditions gave rise to some outstanding parcels of fruit for sparkling wines. The parcels of Chardonnay handpicked from our Estate vineyard and the Pinot Noir harvested from another outstanding vineyard site were exposed to the traditional techniques of whole bunch pressing, bottle fermentation and maturation on yeast lees to allow the creation of an elegant wine with purity of fruit, subtle savoury complexity and finesse.

WINEMAKING

The Pinot Noir parcel was harvested on the 16th of February whilst the Chardonnay components came in over two days on the 28th and 29th of February. The Pinot Noir was picked on flavour ripeness at 11.2 °Baume whilst the classic Chardonnay clones ('76 and '96) were 10.9 and 11.3°Baume at harvest respectively. All parcels were hand-harvested into 400kg bins and chilled in the cool room prior to whole bunch pressing, 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. A small portion of the Pinot Noir was also fermented in barrel to give further texture. The final wine was a blend of these separate parcels, generating layers of complexity and depth of flavour. After completing primary and malolactic fermentation the wine was stabilised and filtered prior to being bottled.

TASTING NOTES

COLOUR	Bright pale straw.
AROMA	Lifted buttery and toasty French oak, with a subtle hint of fresh cut apple and melon.
FLAVOUR	Notes of brioche and white peach with hints of fresh cut apple, finishing clean and fresh on the palate.
CELLAR POTENTIAL	Drink now.

HAVE IT WITH ...

Spicy garlic prawn pasta

