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2016 Pinot Noir

ADELAIDE HILLS

VINEYARD

The 2015/16 growing season could be best described as being rather dry, but there were very few extreme heat events. Our Pinot is planted on the coolest site at our Estate Vineyard in Woodside, and as a result ripened steadily whilst many other varieties were harvested earlier than ever before. We also picked a small batch of fruit from our Mt Barker Vineyard for the first time, and we're delighted by the results. The Pinot Noir vines cropped moderately in 2016, retailing a wonderful brightness and fruit depth, leading to wines with plush palates, fresh acidity and lovely lifted fruit derived aromatics. These fruit qualities aligned beautifully with producing a bright fruit forward Pinot Noir that exhibits lovely cool climate varietal characters.

WINEMAKING

The major component for the 2016 Pinot Noir was harvested on the 22nd of March, with a parcel of MV6, two parcels of D4V2 and a blend of MV6/D4V2 picked from our Woodside Vineyard whilst a small parcel of the 114 clone was hand-picked from our Mt Barker vineyard on the 10th of March. In all, five batches were open fermented separately, with the fruit destemmed only (no crushing) and all batches hand plunged, maintaining a high proportion of whole berries in the early stages of fermentation which helps highlight the bright fruit flavours and aromas. Maintained separate throughout production, the final wine is a blend of these five parcels.

TASTING NOTES

COLOUR	Medium to full red colour with a purple tint.
AROMA	Lifted cherry and bright red fruit.
FLAVOUR	Savoury flavours and spice meld into the background.

TECHNICAL DATA	Alcohol vol: 13.7%
	Total Acidity: 6.4 g/L
	pH: 3.67

CELLAR POTENTIAL	The 2016 Pinot Noir is, by design, an early drinking style aiming to show case bright, fresh fruit flavours, yet this wine will also benefit from short to medium term cellaring.
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HAVE IT WITH ...

Yum cha.

