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E S T A T E

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## 2018 Pinot Noir

### ADELAIDE HILLS

#### VINEYARD

Our Pinot block is planted on the coolest site at our Estate Vineyard in Woodside, and as a result generally ripens steadily, giving rise to fruit with wonderful aromatic qualities. With four clones at our disposal, (D4V2, D5V12, MV6 and 777) we decided to harvest each clone separately and ferment them in small open-top fermenters. Picked over a week, (16th - 22nd of March) each clone exhibited unique qualities, but overall the Pinot Noir fruit retained wonderful bright aromatic fruit characters, with fresh acidity and resolved tannins. Each batch was represented in the final blend, which aligns 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.

#### WINEMAKING

In all, ten unique batches were open fermented separately, with a small portion of whole bunches utilised and the remaining fruit destemmed only (no crushing). All batches were hand plunged, maintaining a high proportion of whole berries in the early stages of fermentation which helps highlighting the bright fruit flavours and aromas. Maintained separate throughout production, the final wine is a blend of these ten 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: 13.8%     |
|                | Total Acidity: 6.4 g/L |
|                | pH: 3.59               |

|                  |   |
|------------------|---|
| CELLAR POTENTIAL | The 2018 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.

