

WINEMAKERS COLLECTION

Pinot Noir 2012



OSAWA
WINES

Winemaker description

Wild blackcurrant and violet aromas lead into a palate that is a blend of raspberry and dark cherry fruits. This wine is richly textured and while young, offers mouthfilling intensity that will develop into layered complexity with time. The tannins are supple and offer a generous structure and ensure a long, persistent finish.

Winemakers notes

WINE	Winemakers Collection Pinot Noir
VINTAGE	2011
VARIETAL MIX	100% Pinot Noir
HARVEST DATE	Various
ALC	13.97%
pH	3.64
TA	5.48
RS	Nil
CRUSHING/PRESSING	Hand picked, destemmed into open top fermenters. Cold soaked for 5 few days until fermentation kicked off, once ferment started must was over-inoculated with yeast
FERMENTATION	During ferment open fermenters were gently plunged 4 times daily. Ferment lasted 7-10 days. Overall time on skins approx 3 -3 1/2weeks
OAK/BARREL HANDLING	Wine filled to barrel for malolactic fermentation. Approximately 90% of the wine was filled to new oak, with 10% in seasoned oak.
FINING	Lightly palate fined using egg whites
FILTRATION	Aiming for minimal filtration
OTHER	
egg additions	yes

