



# MOSQUITO HILL

SOUTHERN FLEURIEU WINES  
STYLISH · ELEGANT

## 2016 PINOT NOIR

**GROWING SEASON** ~ There was a fairly typical South Australian summer with its mix of mostly warm to hot dry heat and the occasional very hot day. The end of January and beginning of February produced quite a lot of rain but most of February was quite dry.

**HARVEST** ~ The trend for ever earlier picking dates continued and for the first time in our 22-year history, the Pinot Noir was picked in February (the 26<sup>th</sup>). The grapes were hand harvested and healthy and very little selection was needed in the vineyard. The yield was approximately 2 1/2 tonnes per acre (45 Hl/Ha).

**WINEMAKING** ~ 40% of the grapes were destemmed and the remainder left as whole bunches. Wild fermentation was allowed to occur meaning that the grapes had 3-5 days pre-fermentation maceration. Once fermentation was established a cultured yeast (RC 212) was added to the ferment. Fermentation and post fermentation maceration took place over twelve days and the grapes were then pressed in an air bag press, with the wine going into a mixture of French Oak barriques and hogsheads (approximately 40% new).

**MATURATION** ~The wine underwent a natural malolactic fermentation in the barrels and when this finished it was sulphured and left on its lees for eleven months.

**ASSEMBLAGE** ~All barrels were tasted, and all were used in the final blend.

**BOTTLING** ~ The wine was not fined but underwent a light filtration prior to bottling. 446 cases were produced.

**FINISHED WINE** ~ The wine has powerful red and black cherry flavours and the whole bunch component has given the wine some spiciness and a fine tannic underpinning.

This wine is probably the most complex Pinot Noir we have produced to date and certainly weightier in the mouth than say the 2015. Nevertheless, if one was using a Barossa shiraz as a benchmark (and we're not) the 2016 Pinot Noir sits comfortably under our banner of power without undue weight.



### SALES

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### OWNER / WINEMAKER

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