



# MOSQUITO HILL

SOUTHERN FLEURIEU WINES  
STYLISH · ELEGANT

## 2017 PINOT NOIR

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**GROWING SEASON** ~ There was a wet Spring and then intermittent rain during the whole growing season. In our dry grown vineyard this prevented any water stress and the vineyard looked extremely healthy throughout the whole season. It also contributed, no doubt, to the slight increase in yield and the much later picking dates giving us the longest growing season since 2011

**HARVEST** ~ The grapes were hand harvested on March 20<sup>th</sup>. Apart from a miniscule amount of botrytis of some bunches, which were discarded, the grapes were healthy. The yield was 3t/a (56HI/Ha).

**WINEMAKING** ~ Half the bunches were destemmed, and the other half left as whole bunches. Once wild fermentation was established, a cultured yeast was added (RC 212). Fermentation and post fermentation maceration then took place over ten days and then the must was air bag pressed into a mixture of French oak barriques and hogsheads, 35% of which were new.

**MATURATION** ~ The wine underwent a natural malolactic fermentation in the barrels and it was left on its lees until bottling, eleven months later.

**ASSEMBLAGE** ~ All barrels were tasted and those which were lighter in colour and/or fruitier in flavour were kept aside for an early drinking style. This wine, also had 10% chardonnay added to enhance the fruit flavours and lighten the colour. The remaining barrels were used for our regular pinot noir.

**BOTTLING** ~ The wine was filtered but not fined prior to bottling.

**FINISHED WINES** ~ The standard Pinot Noir is darker in colour and has more complexity, with fruit flavours moving from the red to the black cherry end of the spectrum.

**TASTING NOTE** ~ The standard Pinot Noir is not unlike the 2016, although it doesn't have quite as much weight. However it loses nothing, because it is a very elegant style and it is not at all unlike a French Burgundy.



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### SALES

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### OWNER / WINEMAKER

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