

2018 PINOT NOIR 7 BARRELS

GROWING SEASON ~ There was a fairly typical summer with intermittent bursts of heat, but always occasional rain to prevent the vines being stressed, there was no disease pressure and bunches were generally very healthy.

HARVEST ~ The grapes were handpicked in two tranches. The 114 clone was picked on 28th February and the MV6 was picked on the 3rd March. Very little selection of bunches was required, and the yield was about 3.5 t/acre (66 Hl/Ha). The Baume varied from 12.5 to 13.0.

WINEMAKING ~ Approximately half the grapes were destemmed, and the remainder were left as whole bunches. The grapes were housed in 3t open fermenters and allowed to commence fermentation with wild yeasts. Once the wild fermentation was established (6 days) the cultured yeast RC112 was added. The initial pre and post fermentation maceration took about 2 weeks to complete. The grapes were then airbag pressed with the wine going into a mixture of old and new (30%) French oak barriques and hogsheads.

MATURATION \sim The wine was left on its lees for the whole of the maturation period until bottling 11 months later. It underwent a natural malolactic fermentation during this time.

ASSEMBLAGE ~ The barrels chosen for the 7 Barrels Pinot were those where more tannin was evident. It was expected that this would lead to a higher percentage of this wine coming from the whole bunch fermented wine, but in the end the proportion of whole bunch was similar with the Emeritus Pinot Noir, which came from the remaining barrels.

BOTTLING ~ None of the wines were fined. The "Bowtie" and the Emeritus were both filtered prior to bottling under screwcap. The 7 Barrels was not filtered and was bottled with Diam corks.

TASTING NOTE ~ This wine is similar to the Emeritus but has slightly more structure and slightly deeper flavour. However, it shares the easy drinkability with the Emeritus and is a very elegant style.

SALES

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