



MOSQUITO HILL

SOUTHERN FLEURIEU WINES
STYLISH · ELEGANT

2018 PINOT NOIR (BOWTIE)

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 clones were 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 HI/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 maceration took about two weeks to complete. The must was then air bag pressed. Fermentation and post fermentation had the wine going into a mixture of old and new (30%) French oak barriques and hogsheads.

MATURATION ~ 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 ~ All barrels were tasted and rated for colour, tannin structure and flavour. The lighter and fruitier barrels were used to produce this wine. This had 10% of an early picked Chardonnay added, to both lighten the colour and enhance the fruit flavour of the wine.

BOTTLING ~ The "Bowtie" was filtered prior to bottling under screwcap.

THE WINE ~ This wine is darker in colour than the 2017 but has similar softness and fruitiness in the mouth. I think it completely fulfils the descriptor I give to it, which is "luncheon wine".



SALES

Mark Bolton 0404 809 544 / mbolton@nomadicmarketing.com.au

OWNER / WINEMAKER

Glyn Jamieson 0411 661 149 / mosqwine@bigpond.net.au
www.mosquitohillwines.com.au