



The Sabre

20/16

PINOT NOIR

THE WINE

Power with finesse. The 2016 Sabre Pinot Noir layers cuts of dark cherry and forest berries with subtle spice notes on the nose. Rich fruit and floral lift lead to a finale of lingering gossamer tannins with nuances of toasty oak.

VITICULTURE

The grapes for The Sabre are from some of the oldest and best sited Pinot Noir vineyards in the high cool climate Lenswood and Piccadilly sub-regions of the Adelaide Hills. We work with our growers to produce moderate yields of fruit, well exposed to sunlight to maximise colour and ripe flavours.

2016 was another early vintage due to an unusually warm spring, although the ripening period was relatively cool. Picking dates were from 27th February to 10th March. This was a shorter picking window than 2015 although starting two days later.

As usual growers were requested to leaf pluck the morning (eastern side) of the Pinot vines soon after fruit set to give the optimum fruit exposure and aid the development of colour, tannins and ripe flavours.

Again the newer clones (777, 114 and 115) ripened first, reinforcing our belief that they are best suited to the coolest sites.

WINEMAKING

A multi vineyard and multi clonal wine.

Made in small batches, all cold soaked and hand plunged in open fermenters.

100% malolactic fermentation and aged in French oak barriques (25% new) for ten months prior to blending. Bottled in March 2017 after minimal filtration.

SPECIFICATIONS

VARIETY	100% Pinot Noir
GEOGRAPHICAL INDICATION	100% Adelaide Hills Lenswood and Piccadilly sub regions, South Australia
CLONES	MV6, 777, 114, 115 D4V2 and 18 GM
ALCOHOL	13.5%
CELLARING POTENTIAL	3-6 years

