



DUNNOLLY

FAMILY OF WINEMAKERS

2011 Dunnolly Pinot Noir

The 2011 Pinot Noir was harvested at the beginning of April 2011; we used a machine harvester with an inline destemmer to ensure there is no premature maceration to the fruit and maintain our high quality.

Harvest Date: 4th April 2011.

Receival Analysis:

Brix	pH	TA
23.9°	3.45	7.8g/L

Winemaking Process:

The fruit was gravity feed into fermentation vessels where it was cold soaked at 5°C for 5-7 days, the yeasts were a mix of indigenous and commercial yeast strains. Fermentation of each batch ranged from 5 to 8 days, each tank was hand plunged throughout the process. Once the ferments were finished the wine was kept on its skins until the cap sank and the tannins became supple. The tanks were drained of their free run juices and the skins lightly pressed. Each batch and pressing portion was kept separate and barreled down within 24hours of pressing. The wines were kept in barrique throughout the remaining year with the warmth of spring allowing it to naturally go through Malo-lactic fermentation. The barrels were topped monthly. In January we started the blending process. The blend portions were specially chosen for their mouthfeel and structure, underlying savior notes, the bright red fruit aromas that balanced well with fine French oak tannins. The chosen barrels were racked cleanly to tank, lightly fined with egg whites and gently filtered through a pad filter prior to bottling in March.

2012 Pinot Noir Final
Analysis:

Alc	pH	TA	RS	VA
14.5%	3.66	6.2g/L	1.6g/L	0.49g/L