



DUNNOLLY

FAMILY OF WINEMAKERS

2012 Dunnolly Pinot Noir

The PN was destemmed and bin tipped into a open top fermenter.

The must was cold soaked for 7 days, pH adjustment was made prior to fermentation.
The wine was warmed to 18°C and inoculated with RC212.

Fermentation took place over 7 days with a specific plunging regime and temperature adjustments.

As the fruit was clean we were able to macerate post fermentation for 12 days post dryness.
The wine was pressed into stainless and barrelled down to French barriques (12.5% new oak).

Malolactic fermentation was completed in the following spring. The blend was selected barrels of the 777 & 10/5 parcels. The Pinot Noir was bottled in July 2013 and has had 7 months of bottle ageing.

Analysis	Alc	pH	TA	RS	VA
Pinot Noir	13.6%	3.57	7	1.5	0.6