

# PRINCE ALBERT

GEELONG

## 2013 Pinot Noir



### In the vineyard:

The growing season started after a wet winter with good early rains, but from mid October it was very dry until the season finished with a hot February and March. Bud burst was early occurring at the end of August. Flowering began in the second week of November, and the first signs of veraison were seen on the 21<sup>st</sup> January. Extensive disbudding then shoot thinning and leaf plucking was completed by end December. Irrigation was required throughout the summer to maintain adequate soil moisture. Overall it was an excellent season for grape growing. Picking was on the 15<sup>th</sup> March.

### In the winery:

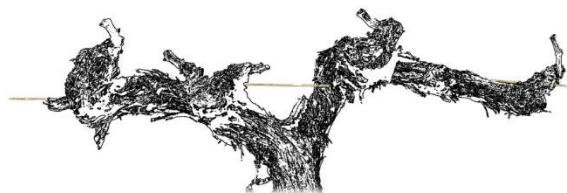
The musts looked good, at 25 brix, 0.59% acid and pH 3.4 and the primary fermentations went well. The secondary fermentation was carried out in barrels to keep the clones separate for assessment prior to blending. This year we enough of the pommard clone (D4V2) separately to make it available for sale. The finished wine has 5.5g/l of acidity, 14.4% alcohol and a pH of 3.5.

### Tasting notes:

Similar to the 2012, this is another very good vintage. It has a brilliant garnet to ruby colour with aromas of spice, ripe cherries, nutmeg and liquorice. The palate is a balance of red fruits, spice with good textured structure. As usual we recommend breathing before drinking. Drink to at least 2021, probably much longer. Enjoy.

### Developments:

In the vineyard a Clements Undervine Weeder was introduced to help with the never ending task of keeping weeds under control, the biggest difficulty in organic vineyards.



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