

PRINCE ALBERT

GEELONG

2014 Pinot Noir



In the vineyard:

In many ways the 2013-14 season was a good one except for a cold spell during flowering which spread out the ripening. There were good spring rains, but after that, rainfall in the summer was very low and irrigation was required throughout to maintain adequate soil moisture. The first signs of bud burst were at the end of August, so about the average. Flowering began in the first week of November and was more spread out than usual. Extensive disbudding then shoot thinning and leaf plucking were completed by the end of December. A heat wave in mid January caused a small amount of berry shrivel. Veraison started on January 14th and the grapes were picked on the 12th and 19th March.

In the winery:

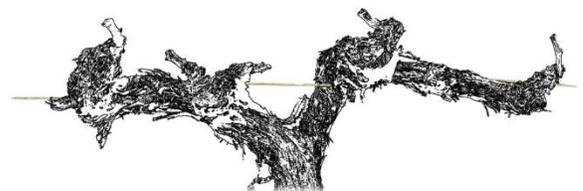
The grapes were disease free and sorted by hand to remove shrivelled and unripe berries. The musts looked good, with 25 brix, 0.59% acid and pH 3.4 and the primary fermentations went well. The secondary fermentation was carried out in barrels in a new barrel hall constructed to stabilise the temperature. The finished wine has 5.0g/l of acidity, 14.3% alcohol and a pH of 3.55.

Tasting notes:

Despite the uneven ripening the wine has turned out very well, one of the best in recent years. It has an attractive ruby cherry colour with woody aromas of candied ripe plum and cherry with a hint of nutmeg. The palate is a balance of ripe cherries and plum too, with structured tannin and spice. We recommend breathing before drinking. Drinking will be best from 2018 to at least 2025.

Developments:

A temperature controlled barrel room was introduced in the winery, and in the vineyard a flail mower to improve the mulching of the prunings, which previously had been burnt or slashed.



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