



TECHNICAL DATA

Pinot Noir is the most temperamental of varieties and remains the ultimate challenge for many winemakers - Shaw + Smith has accepted this challenge albeit in a 'small batch' way. Site selection, the right clonal mix, miniscule yields and fastidious vineyard management are essential to success.

The vineyard

- Single Vineyard on the Shaw + Smith winery property
- Soil structure – brown loam over red clay and schist
- High density vine planting at 2780 vines per hectare
- Planted to a mixture of the highly regarded 777 clone from Burgundy and MV6, the back bone of many of Australia's best Pinots
- Hand pruned, vertical shoot positioned canopies
- Miniscule yields - less than 1kg per vine
- Hand picked

Vintage 2005

A cool dry summer followed by a long dry Autumn. Despite coolish weather, harvest began around 5 days earlier than normal. Crop levels were average for Pinot Noir, but still required significant bunch thinning. 2005 produced very aromatic, medium bodied Pinot, an excellent vintage.

Winemaking

Hand picked grapes were destemmed and lightly crushed into 2 tonne open fermenters. 4-5 days cold maceration preceded fermentation with hand plunging 6-8 times per day. Malolactic fermentation and maturation followed in new (25%) and older French oak barriques for 10 months.

Alcohol: 13%
Residual Sugar: dry
Total Acidity: 6.7 g/l
pH: 3.48

Wine style

The fruit purity of New World coupled with complexity and structure of the Old.

Grown, vinified and bottled at the Shaw + Smith winery.