



### 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 2.5 tonnes per hectare
- Hand picked

#### Vintage 2007

The 2007 vintage growing season overall very warm and dry. Crop levels were average for Pinot Noir, but still required significant bunch thinning. 2007 produced aromatic, medium bodied Pinot, a very good 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.

Alcohol: 14%

Residual Sugar: dry

Total Acidity: 6.1 g/l

pH: 3.58

#### Wine style

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