



TECHNICAL DATA

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

The vineyard

- North facing block behind the Shaw + Smith winery
- Soil structure – brown loam over red clay and schist
- High density vine planting at 2780 vines per hectare.
- Planted to the highly regarded 777 clone from Burgundy and MV6, the backbone of many of Australia's best Pinots
- Hand pruned, vertical shoot positioned canopies.
- Hand picked.
- Miniscule yields – less than 1.5 tonne/acre (1.5kg/vine)

Vintage 2008

A near perfect run up to harvest with no frosts, good flowering and a very cool February. A 15 day heat wave in early March resulted in a fast & furious grape intake and challenged all our resources. Despite the last minute heat, the quality is good – particularly flavour and palate weight.

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 barriques.

Wine style

Modern Pinot with characteristic red fruit aromas in the strawberry/raspberry/cherry spectrum. Palate is mid weight, yet surprisingly supple and rich. Fruit focused at this stage and will develop additional layers with bottle-age.

Alcohol: 13%

Grown, vinified and bottled at Shaw + Smith.