

# SUTHERLAND

## VINEYARDS

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## Sutherland Pinot Noir 2011

This Pinot Noir was aged in French oak barrels for 9 months. The wine is light and clean, with earthy wild strawberry and raspberry flavours, and a perfumed and elegant finish.

### MATURATION

Will continue improving for 5 years.

### FOOD PAIRING

Lightly flavoured dishes, like salmon and tuna, mildly prepared beef, soft cheeses.

### WINEMAKER'S COMMENTS

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### VITICULTURAL PRACTICES

Varietal	Pinot Noir
Root stock	101 – 14
Soil type	Tukulu / Glenrosa
Age of vines	Planted 2006
Plant density	2058 vines/ha
Trellising	7 wire Perold with moveable foliage wires
Pruning	Spur pruning
Yield	5 t/ha
Irrigation	Supplementary drip
Vintage	Very hot and dry vintage, resulting in an early start to the picking, with different varieties ripening at the same time. A tough vintage for the winery crews!
Picking date	7-8 February 2010
Grape sugar	24.1-24.8 °B
Acidity	6.2-6.6 g/l
pH at harvest	3.4-3.54

### WINEMAKING PRACTICES

Yeasts	Natural occurring yeasts
Fermentation temp	28 °C
Method	De-stalked, hand sorting of berries, crushed, pumped into s/s tanks, pumped over for 5 days, left for 2 days before pressing, racked to barrel for malolactic fermentation.
Wood Maturation	9 months in barrel. 10 % new French oak, balance 3rd and 4th fill barrels.

### WINE DETAILS

Residual sugar	2.9 g/l
pH	3.71
Total acid	5.5 g/l
Alcohol	14.28%
Maturation	Should peak by 2016