

SUTHERLAND

VINEYARDS

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Sutherland Pinot Noir 2012

This Pinot Noir was aged in French oak barrels for 9 months. The wine shows pure fruit aromas, lovely perfumed forest floor characteristics and hints of smoky spice. Earthy flavours of wild strawberry and spice on the palate end in a long, refined finish.

MATURATION

Will continue improving for 5 years.

FOOD PAIRING

Pinot Noir is a great option for food pairings. It pairs well with lightly flavoured dishes like risotto, salmon and mild beef dishes.

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	Long cool ripening period creating red wines of exceptional quality, fine tannins and intense fruit
Picking date	10 - 17 February 2012
Grape sugar	23.28 °B
Acidity	5.66 - 6.0 g/l
pH at harvest	3.35

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. 18 % new French oak, balance 3rd and 4th fill barrels.

WINE DETAILS

Residual sugar	2.0 g/l
pH	3.58
Total acid	5.2 g/l
Alcohol	13.64%
Maturation	Should peak around 20117