



## FONTY'S POOL WINES 2007 PINOT NOIR

### TASTING NOTES:

Seamless earthy cherry fruit with generosity, elegance and authentic Pinot Noir character. Quenching and warmly reverberative with evident acidity and delicate finishing tannins. Consume while fresh and young, but will improve with further cellaring.

### TECHNICAL NOTES:

#### Vineyard

In 2001 two new clones of Pinot Noir came into production (D4V2 and Burgundy 115), providing greater blending options. All the Pinot Noir clones are grown on ironstone gravelly loams associated with native marri and jarrah eucalypts which promote less vigour than the more common karri loams of the region. The clones were planted in 1997 and 1999 respectively with all vines spaced at 3.0 x 1.5 metres (2200 vines per hectare) and spur pruned on a bilateral cordon. Shoots were trained vertically between wires on a 1.8 m trellis. Extensive hand positioning of shoots, selective leaf removal on the eastern aspect of rows and bunch thinning, was practiced. Irrigation through January and February maintained vine growth and physiological development.

#### The Season

This was the earliest season to date, starting in early to mid February, two weeks earlier than any other harvest previous at Fonty's Pool Vineyards. With a warm but not hot spring and minimal rain and cloud cover, budburst was early and uniform resulting in good flowering and even maturation of fruit. In addition yields over all were down considerably, but in conjunction with almost ideal conditions we are extremely happy with all of the resultant wines from 2007, both whites and reds.

#### Harvest

A total of 3 batches of Pinot were harvested, the first on the 22<sup>nd</sup> Feb and then the second and third on the 25<sup>th</sup> Feb. Yields were low to moderate and this resulted in fruit with intense Pinot Noir flavours, colour and phenolic ripeness. A total of 24 tonnes were machine harvested from three blocks of the three different clones that we now have on the property. Flavour and ripeness spectrums were very good, ranging between 12.7 – 13.4 °Baume, 6.1 – 8.4 g/L acid and 3.39 – 3.56 pH.

#### Vinification

All clones were batch fermented in open fermenters with plunging used as the main form of cap management. Depending upon the desired extraction most batches were plunged daily and allowed to reach 29 to 30 °C, any need for amelioration was carried out during primary fermentation. Between the 7<sup>th</sup> and 9<sup>th</sup> days after harvest the wine was drained off each batch and the skins gently pressed. The batches were racked to barrique barrels, of which 20% were new French oak. The wine was allowed to complete malolactic fermentation in barrel before being racked, sulphured and returned to barrel in October. Final blending, filtration and bottling occurred in mid Jan 2008.

*Analysis: 13.5% alcohol v/v, pH 3.65, 5.6 g/L acid*