



2010 Chardonnay Pinot Noir

Premium Parcels of Chardonnay and Pinot Noir fruit were hand picked from select cool climate vineyards in the Adelaide Hills. Traditional techniques of whole bunch pressing, bottle fermentation and maturation on yeast lees are utilized to create an elegant wine with purity of fruit, subtle savoury complexity and finesse.

Viticulture

100% Adelaide Hills, South Australia
Cool Climate vineyards
Individual parcel selection

Vinification

The Pinot Noir parcel was harvested on the 17th of February, rather early considering the high altitude site in Lobethal, and the Chardonnay component came in two days later. The Pinot Noir clone, D₅V₁₂ was picked at 10.0 °Baume whilst the classic Chardonnay clones ('76 and '96) were 10.4°Baume at harvest. Both parcels were hand-harvested into 400kg bins and chilled in the cool room prior to whole bunch pressing, with only the high quality free run portion retained. The fermentations were run cool with strict temperature control enabling the retention of the pristine fruit characters. The final wine was a blend of these separate parcels, generating greater complexity and depth of flavour. After completing primary and malolactic fermentation the wine was stabilised and filtered prior to being bottled. With secondary fermentation completed in bottle the wine was left to rest 'on triage' for a further 18 months allowing the development of subtle yeast autolysis characters.

Maturation/Bottling

Produced following the traditional method, Methode Traditionelle, fermented in bottle and aged on yeast lees for 18 months prior to disgorging allowing greater complexity.

Cellaring

This fine Sparkling wine will drink beautifully whilst young yet has the capacity to develop further complexity in the cellar.

Technical Details.

11.5 % alc
TA 6.10
pH 3.23
R.S. 7.1 g/L

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