

Bald Hills “Single Vineyard” Pinot Noir 2007

Tasting Note:

Enticing ruby colour with purple/violet tinge at the rim.

Rosemary George, a UK wine judge, tasted this wine in May 2008. She had this to say.. “The 2007 developed beautifully over the evening. Deep vibrant colour with an initially closed fresh nose, some ripe fruit and a firm streak of tannin. It developed some lovely black cherry aromas, and is layered and textured with good fruit and depth and would continue to develop in the bottle.”

Bald Hills own tasting in August notes the development of a “star anise” spiciness and a familiar scent of violets as the wine unfolds.

Drinking well now but has cellaring potential for at least 10 years.

Viticulture:

VSP trellis system with a 95cm fruiting wire. Vine density of 2500 vines/hectare. Hand tended and picked. Inter-row plantings of phacelia, buckwheat and triticale to promote the activity of beneficial insects and to condition the soil.

Winemaking

Hand-picked fruit cold soaked, 30% whole bunch. Primary fermentation completed in 8 days, during which time ferment was plunged by hand up to 4 times per day. After a post fermentation period of 1 week the wine was pressed gently and transferred to French oak barrels, 35% new. Very coarse filtration.

Technical Notes:

Titrateable Acidity 6.4.grams/litre

pH - 3.64

Free SO₂ - 25ppm

Dissolved CO₂ - 770ppm

Alcohol - 13.66%