

BROKENWOOD

AUSTRALIAN CRAFT AT ITS FINEST



2005 Brokenwood IV-DC 114/115 Pinot Noir

Variety: Pinot Noir
Region: Beechworth - VIC

Winemakers Comments:

With Brokenwood being Hunter Valley based Pinot Noir is not a style that we are readily associated with. However, five vintages of Yarra Valley Pinot Noir in the early 1990's, our involvement with Seville Estate from 1997 and winemakers being the type of people they are – creative – never tire of tinkering with a vast number of combinations when it comes to winemaking and blending so a few techniques have been picked up and we all welcome that.

The Indigo property is largely planted using root stock - Beechworth is in a Phylloxera-risk zone - so the decision to use clones was an easy one. The two varieties that seem to have benefitted most from new clones becoming available in Australia are Chardonnay and Pinot Noir. Clonal selection is best described as improving the genetic makeup of a variety by singling out a superior vine for mass propagation.

From an outstanding 2005 vintage the wine reflects this, as well as the extra care and attention from the winemakers. We trust you will enjoy.

Vinification:

The season meant ripe grapes at picking, so retention of fruit character was important. This involved cold soak of the must for a few days and including approximately 10% whole bunches in the ferment. No post ferment maceration was undertaken. Oak maturation was predominantly used French oak barriques and bottled at the 12 month mark. This Pinot Noir is a blend of clones, 114 and 115 both developed at Dijon in Burgundy.

Tasting Notes:

A robust looking Pinot Noir – not a pale, light dry red one! Great colour and youthful purple tints evident. Great complexity to the aromas with lifted dark cherry, dark chocolate over sweet earthy characters. Some vanillin oak in the background. As expected at 14.0% alcohol a full-bodied palate but the richness of the fruit more than compensates. Dark fruit and brandied pudding flavours. The balance is aided by soft tannins and a lingering finish. This will mature further, although perfect now.

Food:

Duck, quail and steak tartare.

Technical Data:

Alcohol	14.0%
pH	3.6
Acidity	5.90g/L
Residual Sugar	nil
Availability:	750ml
RRP:	A\$50.00

Our wines are now sealed with screw cap to guarantee quality and consistency.

brokenwood wines pty ltd mcdonalds road pokolbin nsw 2320 australia

phone +61 02 4998 7559 | fax +61 02 4998 7893 | email sales@brokenwood.com.au

www.brokenwood.com.au