

Lucy's Choice Pinot Noir 2007

Winemaker: Anthony Miceli

Picked: 26/3/2007-11/4/2007

Bottled: 9/4/2010

Winemaking: Hand picked and crushed into open fermenters in small batches, fermented relatively warm (max 30-32 deg) in with: part wild yeast ferment, part extended maceration prior to ferment, part extended maceration after ferment, part barrel fermentation, part cool ferment. Then matured in barrel for nearly 2 years with prolonged contact with fermentation lees, and minimal racking.

Oak: 25% new and 75 % 2-4 years old, 100% French oak.

Analysis: Alc 14.0 pH 3.60 T/A 6.1 Residual sugar: 0.19 g/l

Tasting Notes:

Brilliant deep red. Dark morello cherries, gamey, earthy with some spice, and subtle, well integrated oak. Rich and complex with delicious pinot fruit, full palate weight, depth, and balance.

Lucy is our eldest daughter, and it is with pride that her name is given to this wine.

This wine benefits from the maturity of the vineyard, our cool maritime climate, our dedicated approach to winemaking, two years maturation in oak, and further time in bottle.

Great with lamb, game, duck and a range of rich pasta dishes. Serving temperature 16-20 deg, do not chill.

Cellaring: Drinking beautifully, with extended barrel ageing, this wine will still improve with a further 5+ years. Benefits from breathing after opening and do not serve chilled.

Winemaker's Note:

Rich and complex but fine, with great pinot fruit, lovely oak and great length. This wine has a greater depth of tannin and colour than some of our pinot noirs, resulting from the warm season.

Contrary to the opinion of many Australians, this variety cannot show its true value without prolonged maturation, particularly from our cool climate (we pick at comparable times to Burgundy).

Do not underestimate this variety, when grown in the cool, even, conditions it relishes, and given time, and sympathetic winemaking, it will show the depth and subtlety worthy of the most noble of all red varieties!

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