

Lucy's Choice Pinot Noir 2015

Winemaker: Anthony Miceli

Picked: 28/3/15 -15/4/15

Winemaking: Hand picked and crushed into open fermenters in small batches, fermented relatively warm (max 30-32 deg) in with: part wild yeast ferment, extended maceration prior to ferment, part extended maceration after ferment for up to 2 months. Then matured in barrel for nearly 2 years with minimal racking. One of the important aims is to extract good levels of tannins and colour from the grapes to give the wines body and length, without compromising the delicate flavours and bouquet of the noble Pinot Noir grape.

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

Analysis: Alc 14.0 pH 3.71 T/A 5.0 Residual sugar: <0.10 g/l

Vintage:

The 2015 vintage was a mild to warm season, with good rain over Winter. The start to Spring was cold and wet with delayed early growth, but the weather improved sufficiently to allow a reasonably normal fruit set. Summer was mild, warm and relatively dry, and Autumn remained dry and warm, ideal for fruit ripening.

Tasting Notes:

Delicious Pinot with richness and complexity.

Brilliant medium red. Black cherry, mocha, violet, forest floor, earthy, beautifully balanced to finish soft and with great length.

James Halliday: 95 points.

This wine benefits from the maturity of the vineyard, our cool maritime climate, our dedicated approach to winemaking, nearly 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:

This wine has depth and body that make it satisfying as a red wine, and it is released only after significant maturation, indeed great Pinot Noir cannot show its true value without prolonged maturation.

Our vineyard has the relatively cool, even, conditions (we pick at the same time in the season as Burgundy), that with sympathetic, traditional winemaking shows the depth and subtlety of this, the most noble of all red varieties.

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