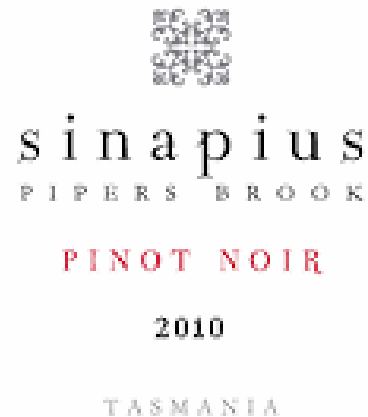


# Sinapius Pinot Noir 2010

Low yields, handpicked, 85% destemmed 15% whole bunches, wild yeast ferments and 12 months maturation in French oak barriques. An intensely perfumed floral nose with hints of Chinese five spice and dark chocolate, with a sappy element from the whole bunch inclusion. A complex palate with a wide flavour profile, highlighted by dark red berries/cherries, cocoa and well integrated tannins, followed by a long powerful finish.

220 cases produced Alc. 13.5% Cellar 2012 -2016 -



## Viticulture and winemaking notes:

- 16 year old dry grown, multi clone pinot noir vines planted at 3636 vines/ha
- All canopy management undertaken by hand
- Green harvest and leaf removal conducted at bunch closure
- All wings removed from bunches
- Harvested by hand between 13-13.5° Baumè @ 5 tonne/ha
- 85% whole berries, 15% whole bunches added to 0.5 and 1 tonne open fermenters.
- Wild yeast fermentation with temperatures to 30-32°C with plunging twice daily
- After 3 weeks, basket pressed and ran straight to barrel
- 12 months maturation on lees in 25% new French oak, with malo in spring
- No fining or filtration prior to bottling