

ARCHANGEL

PINOT NOIR 2012

Balance and elegance define this Pinot Noir. With beautiful aromas of red and dark fruit, notes of violets, spice and cedar oak, this delicious wine leads to concentrated dark plum with subtle hints of spice and leather on the palate. A medium-bodied, complex Pinot Noir, with silky tannins, good persistence and length.

Peter Bartle – Winemaker

VINTAGE SUMMARY

The 2012 growing season began with a cool, wet spring. Some hot days prevailed from mid-December through January with intermittent rain events. Early autumn saw cooler and wetter weather than normal. The rain posed no threat and the vines remained in excellent condition. The few weeks leading up to harvest saw warmer, balmy days, seeing sugar levels in the grapes increase, creating a sense of urgency for the fruit to be picked. Determined to harvest at optimum ripening, the Archangel team worked long and hard to get the fruit to the winery. The grapes harvested were pristine, expressing rich varietal characteristics. Harvest began on 4 April and was completed on 15 April.

WINEMAKING NOTES

The fruit was hand harvested and de-stemmed into stainless steel tank to undergo a period of cold soak before being inoculated with selected wine yeasts to carry out the fermentation. The wine was aged in French Oak barriques for 10 months, of which 28% was new.



TECHNICAL NOTES

- ◆ Clones: 5, 113, 115, 777, Abel
- ◆ 100% Pinot Noir
- ◆ Harvested from 4 April 2012 to 15 April 2012
- ◆ Bottled on 28 March 2013
- ◆ 13.5% Alcohol

PRODUCTION LIMITED TO 2500 CASES