



RED CLAW
MORNINGTON PENINSULA



RED CLAW PINOT NOIR 2008

VARIETY: Pinot Noir
REGION: Mornington Peninsula
ALCOHOL: 13.5%
RESIDUAL SUGAR: 0.77 g/L
TITRATABLE ACIDITY: 5.9 g/L
HARVEST DATES: 25th February – 26th March, 2008.

VINEYARDS & WINEMAKING

VINTAGE

Average winter rain in 2007 gave way to a dryer than normal spring but as the growing season got underway above average rainfall in November and December and warm temperatures saw ideal growing conditions for the vines with shoot growth being more vigorous than normal.

WINEMAKER'S NOTES

Handpicked and carefully destemmed into open Fermenters the wine underwent three days of cold soaking to ensure even and thorough extraction. On skins for 14days, after which it was transferred into French oak barrels for 9 months completing Malolactic Fermentation and prepared for bottling in December 2008.

Deep crimson in colour. The aromas are dominated by cherry, strawberry and dark berry fruits complimented by a touch of spice and underlying French oak. The palate has a lovely soft and velvety texture, with powerful flavours of dark fruits and a finely structured finish.

Winemaker – Tom Carson