



NOVA VITA

ADELAIDE HILLS WINES

Nova Vita Wines
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2013 Firebird Pinot Noir

Viticulture

Grape growing is not without its challenges with a brief burst of high heat early February and then significant tropical rain to break the heat creating a challenge. However, mild and sunny ripening weather in the last 4 weeks of veraison has produced grapes with fantastic fruit characters and excellent balanced acidity. Well developed canopies and below average yields provided the perfect environment for the harvesting of a full flavoured Pinot Noir.

Winemaking

The 2013 wine is the 3rd vintage made at our modern 2000 tonne winery located in Lenswood, Adelaide Hills which we acquired from Australian Vintage at the beginning of 2011.

In total four batches of fruit (MV6, 114 and 115 clones) were handpicked to protect the colour and the quality of the grapes. Each batch was gently crushed and destemmed retaining as many whole berries as possible with the aim of maximising varietal characters. The grapes were fermented in a variety of vessels ranging from 2.0 tonnes to 5 tonnes with time on skins between 12 and 20 days. To add complexity one batch was fermented with 50% whole bunches and stalks. At this point we channelled the “must” into “natural - from the vineyard ” yeast streams – nothing like a good challenge for the winemaking team! Each batch was plunged between three and four times a day until dry. Maturation was completed in French oak barrels ranging from 1st fill (new) to 4th fill in age.

Variety - Pinot Noir (clones 114, 115 and MV6)

Alcohol - 13.0%

pH - 3.4

TA - 6.3 g/L

Scorecard

Gold Medal - 2014 Adelaide Hills Wine Show

