



Wicks
E S T A T E

2015 PINOT NOIR



INTRODUCTION

The 2015 vintage was fantastic in our eyes, with a great balance between weather, crop level and fruit flavour. The Pinot Noir vines cropped moderately, whilst retaining a wonderful richness and fruit depth, leading to wines of concentration with plush fleshy palates, fresh acidity and lovely lifted fruit derived aromatics. These fruit qualities aligned beautifully with producing a bright fruit forward Pinot Noir that exhibits lovely cool climate varietal characters.

Fresh and vibrant, this Pinot Noir showcases fine, soft tannins with lifted cherry and bright red fruit aromas whilst savoury flavours and spice meld into the background.

VITICULTURE

100% Adelaide Hills, South Australia
Individual parcels selected
Single Vineyard

VINIFICATION

Fruit for the 2015 Pinot Noir was harvested on the 4th of March. The MV6, D5V12 and a tiny amount of D4V2 were open fermented without crushing and then hand plunged to maintain a high proportion of whole berries aiming to highlight the bright fruit flavours and aromas. Maintained separate throughout production, the final wine is a blend of these three parcels.

MATURATION/BOTTLING

This wine is matured in a blend of stainless and seasoned French oak barriques.

CELLARING

The 2013 Pinot Noir is, by design, an early drinking style aiming to show case bright, fresh fruit flavours, yet we believe this wine will also benefit from short to medium term cellaring.

TECHNICAL DATA

Alc – 13.5%
pH – 3.58
TA – 6.1

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