



2008 Section 400 Pinot Noir

Pinot Noir (100%)
Adelaide Hills (100%)



Wine Analysis

Winemaker	Greg Clack
Bottled	December 2008
Alcohol	14.8 %
Oak	90% Stainless 10% French oak
Acid	6.1 g/L
pH	3.48
Residual Sugar	3.5 g/L
Sulphur	70 mg/L

In the Vineyard

Fruit for the Section 400 Pinot is sourced from a cooler part of the Adelaide Hills. This allows the distinctive cherry and slightly stalky characters of Pinot Noir along with delicate tannins to develop and show through into the final wine.

In the Winery

The wine was fermented with minimal cap management in open fermenters with a varietal enhancing yeast to preserve the fresh primary fruit aromas of Pinot Noir. Pressed off skins after 6 days of fermentation, it was then transferred into French oak with malo-lactic fermentation. The wine was racked and returned post malo for maturation. Only the best barrels were selected, racked to tank and filtered for bottling.

Colour

Light cherry red with purple hue.

Bouquet

Initially you are greeted by dark cherry fruits, nuances of plum and beetroot, and hints of rose petal. These fruits are married well with a slight stalkiness. Savoury spice characters add complexity to the generous fruit-driven nose.

Palate

On the palate there are juicy cherry and blueberry fruits, with slight stalky and plum flavours. These are all integrated well with good savoury flavours and spice, and the palate is supported by subtle spice and a hint of oak. The well-rounded medium-bodied palate with strong fine velvety tannins and good acid produce a very enjoyable wine suitable for many duck and lighter red meat dishes.

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