
CHAIN OF PONDS



Morning Star 2016 Pinot Noir Adelaide Hills (Gumeracha)

VINEYARD

Fruit for the Morning Star pinot is sourced from the Clarity vineyard in Gumeracha, a north facing vineyard with North South row orientation and an elevation of 360m. Soil is a sandy loam and clone is D5V12 with strict VSP canopy management. The block is shoot and bunch thinned to keep the fruit production in balance with leaf area. Hand harvested at optimal maturity to select only the best fruit.

WINERY

The fruit was handpicked beginning early in the morning and delivered to the winery around midday. 10% of handpicked whole bunches were added to the fermenter with the balance being destemmed only on top of the whole bunches. It was cool soaked for 2 days prior to beginning fermentation. It was fermented with minimal cap management via plunging and air sparging in open fermenters with a burgundian isolate yeast to preserve the fresh primary fruit and aromas of pinot noir and help preserve the colour. The wine was pressed off skins after 10 days of fermentation, transferred into 10% new french and 90% 2 and 3 year old french oak. Malo-lactic fermentation was completed while in oak. Left on fine lees for 10 months, the wine was then barrel selected from each parcel and blended to create the final blend.

COLOUR

Deep cherry red with a light garnet hue.

BOUQUET

Lifted aromatic nose with redcurrant, beetroot, dark cherry and hints of wild strawberry. Primary fruits are balanced with a subtle green peppercorn and fresh fennel spice and nuances of cloves and cinnamon.

PALATE

On the palate there are juicy cherry and blueberry fruits, beetroot and blood plum. The fruits are balanced and integrated with savoury dried herbs and nutmeg spice. Hints of wild strawberries and charred peppercorns from the whole bunches. Full bodied with firm, slightly textural but velvety tannins and balanced acidity, great fruit length with good savouriness and persistence.

CELLARING

3-8 years.

MATCH

Roasted duck breast with chestnuts and cavolo nero

WINE ANALYSIS

Winemaker: Greg Clack
100% Pinot Noir
Bottled: January 2017
Alcohol: 13.5%

Acid: 5.9 g/L
pH: 3.40
Residual Sugar: 2.5g/L
Sulphur: 96 mg/L