

# CHAIN OF PONDS



## Section 400

### 2016 Pinot Noir Adelaide Hills

#### VINEYARD

Fruit for the Section 400 Pinot Noir is sourced from two Adelaide Hills vineyards and three blocks. A combination of east and west (Kuitpo) and north facing slopes (Gumeracha) with different clonal material (MV6, D4V2, D5V12) produce distinctly different fruit flavours which combine to complement each other in the final wine. All vineyards are managed with strict VSP trellis. The 2016 growing season produced exceptional fruit with lifted primary fruit.

#### WINERY

The grapes were crushed and de-stemmed soon after receipt and soaked for 48 hours before inoculation, partially fermented in open fermenters with extended maceration and the balance fermented in potters using minimal cap management with a varietal enhancing burgundian yeast to preserve the fresh primary fruit aromas of Pinot Noir and stabilise colour. It was pressed off skins after 7 days of fermentation and transferred straight into French oak (7% new) to ensure the complete integration of oak and fruit. Malo-lactic fermentation was completed while in oak and the wine was then racked and returned post malo for maturation for 7 months in oak.

#### COLOUR

Deep cherry red with a light garnet hue.

#### BOUQUET

Intensely complex nose with the earthiness of beetroot integrated with dark cherry, raspberry and hints of rhubarb. A touch of fennel and dried herbs helps give a lift and balance to sweeter fruits.

#### PALATE

On the palate there is juicy cherry and blueberry fruits, beetroot and blood plum. The fruits are balanced and integrated with savoury dried herbs and nutmeg spice. Full bodied with firm, slightly drying but velvety tannins and balanced acidity, great fruit length with good savouriness.

#### CELLARING

2-7 years.

#### MATCH

Wood Fired Diavola Pizza

#### WINE ANALYSIS

Winemaker: Greg Clack  
100% Pinot Noir  
Bottled: October 2016  
Alcohol: 13.3%

Acid: 5.7 g/L  
pH: 3.53  
Residual Sugar: 3.2g/L  
Sulphur: 83 mg/L