

CHAIN
OF
PONDS



Section 400 2017 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, 777, 114) to produce distinctly different fruit flavours which combine to complement each other in the final wine. All vineyards are managed with strict VSP trellis.

WINERY

All but 20% of the grapes were crushed and de-stemmed soon after receipt and soaked for 48 hours before inoculation, the remaining 20% was fermented as 50% wholebunch and 50% crushed fruit. The blocks were partially fermented in a combination of open fermenters with extended maceration and the balance fermented in potters using minimal cap management. Fermented 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 60% (7% New) with the balance remaining in stainless to preserve freshness. Malo-lactic fermentation was completed while in oak and stainless and the wine was left on full lees for 6 months to gain complexity and mouthfeel during the ageing process.

COLOUR

Deep cherry red with a light garnet hue.

BOUQUET

Intensely complex nose with plums entwined with spice and the earthiness of beetroot while having fresh fruit lift of dark cherry and rhubarb. A touch of fennel and dried herbs helps give a lift and balance to sweeter fruits.

PALATE

On the palate there is generous fruit weight displaying cherry, satsuma plum and blackberry fruits. This is integrated with beetroot, rhubarb and lifted spices. Full bodied with firm, slightly textural 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 2017
Alcohol: 14.0%

Acid: 6.2 g/L
pH: 3.65
Residual Sugar: 3.0g/L
Sulphur: 83 mg/L