



CHAIN
OF
PONDS



Section 400 2019 Pinot Noir Adelaide Hills

VINEYARD

Fruit for the Section 400 Pinot Noir is sourced from four Adelaide Hills vineyards comprising of multiple blocks all managed with VSP trellis. Two vineyards from Kuitpo with east and west rows planted to clones MV6, D4V2, 777 and G8V3. One vineyard from Lenswood MV6 and one from Gumeracha – 777. The combination of vineyard site and clonal diversity produce a wine with fruit layers and complexity that complement each other in the final wine.

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 10 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 4 months to gain complexity and mouthfeel during the ageing process.

COLOUR

Deep cherry red with a vibrant garnet hue.

BOUQUET

Intensely complex nose of morello cherries, raspberry and blueberries entwined with roasted beetroot and subtle hints of fennel and wild mint.

PALATE

On the palate there is generous fruit weight displaying satsuma plum, cherries and blackcurrant, mild dried winter herbs are subtle and balance the subtle oak profile. The wine has an elegant frame, yet full bodied with fine grained tannins and balanced acidity. It finishes with great fruit length and drive with a mild savouriness.

CELLARING

2-7 years.

MATCH

Crispy Skin duck with roast beetroot and cherry jus.

WINE ANALYSIS

Winemaker: Greg Clack
100% Pinot Noir
Bottled: July 2019
Alcohol: 13.5%

Acid: 6.1g/L
pH: 3.54
Residual Sugar: 1.5g/L
Sulphur: 69 ppm