



## Pinot Noir 2012

The 2012 vintage was one of the best ever experienced at Bannockburn, it was a season of long warm days and enough rainfall to get the dry-grown vineyards through without any stress. Pinot Noir was sourced predominantly from Olive Tree Hill and Anne's Block as well as a small amount of Serre and De La Terre fruit included in the final blend. All parcels of fruit were 100 % whole bunches and were placed in 4t open fermenters, saturated with CO2 before being sealed up and left. After 10 days the fruit was pigeaged daily. After 4 weeks in the fermenter the must was pressed. The wine was then transferred to 1/3 new hogsheads. After 12 months the wine was racked and then returned to older barriques for a further 8 months maturation. The wine was bottled without fining or filtration.

### Reviews:

*October 2014 James Halliday (Wine Companion magazine)*

"From 4 parcels of estate grapes, wild yeast, open-fermented; 600 dozen made. Excellent colour; skilled winemaking of high quality fruit from a top vintage was pre-ordained to produce a wine of exemplary quality; plummy fruit aromas and flavours are spun together on the supple and long palate. Easy to drink, but it would be a crime to drink more than a bottle now - save as many as possible for a minimum of 5 years. 96pts."