



www.pinot.com.au
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2007 Vintage Merricks Creek Pinot Noir

Clones 114, 115, MV6, D2V6, 777
Traditional vine spacing 2 metres apart
Trellis height 2 metres
Rows 2 metres apart
Minimal irrigation (twice in season)
Pruned to 2 tons per acre
Hand harvested March 2007
Destemmed (not crushed), retaining 30% whole bunches
Cooled to 14 degrees C to prolong fermentation
Oak maturation for 17 months in 40% new French oak
(60% 1- 2 year old French oak)
Bottled August 2008
Released Dec 2008
13.5 % alcohol
pH 3.64
T.A 6.83
Cellaring 2009-2018

Tasting Notes:

Savoury, complex and powerful. Great length, intense fruit character. Refreshing acidity and good tannins. Mouth filling and concentrated, savoury sour cherry and cream notes. Mixed roasted spices, char and earth. A powerful and complex bottle of wine.

(Ben Knight www.benandwine.com)