



## Cannibal Creek Pinot Noir 2010

### Harvest Details

- Date 6/03/10 ♦ baumé 13.5 ♦ pH 3.5 ♦ TA 7.65gm/lit

### Bouquet

- Dense cherry and dark chocolate characters with subtle truffle notes in the background

### Palate

- Elegant fruit complimented by spicy savoury characters, beautifully balanced and persistent

### Wine Making

- Wine maker and viticulturist Patrick Hardiker
- Small batch ferments of one tonne parcels are treated to different winemaking techniques; from cold soaking; a variety of yeasts, including wild yeasts; and extraction of juice at the crushing to increase skin to juice ratio
- Oak – Coopers; François Frères, Sirugue, Vicard. 100% French Oak aiming at a minimum of 30-50% new wood
- Each barrel is treated as an individual wine and through the process of assemblage in the spring we select the best barrels for the Cannibal Creek range
- Cellar 8-10 years

### Viticulture

- Clone MV6
- Cropping level 2 tonne per acre
- Trellis: VSP
- Soil: granitic, gravelly, sandy loam with a rich topsoil on a base of granite
- Planted 1997

### Philosophy

- Our philosophy is simple; to create unique wines of exceptional quality. Cultural practices ensure low yielding vines produce intensely flavoured fruit. The grapes are handpicked and crafted; with minimal handling producing traditional style boutique wines

### Figures

- 13.4% alc/vol ♦ 7.9 std drinks