

Native Point



Native Point Pinot Noir 2010

TASTING NOTES

THE WINE

Deep crimson colour. A fresh and fragrant pinot with spicy cherry and plum aromas, an earthy underlay and a touch of cedary oak. In the mouth it is satin smooth with rich cherry/berry flavours, soft tannins and a crisp acid finish. A delicate and elegant style with impeccable structure, balance and length, drinking beautifully now, and will develop further in the next year or two.

FOOD PAIRING

Veal, lamb, all poultry especially game birds. Soft ripened cheeses

VITICULTURE INFORMATION

The drought breaking winter and spring rains replenished soil moisture levels leading to early bud burst mid-September. Cool, mild spring with ideal conditions during flowering and fruit set. Ripening period, dry and warm allowing full flavour development in all varieties

WINE MAKING NOTES

Bunches destemmed, whole berries left to cold soak for 7 days. Open top fermenters with regular plunging, immersing the skins to gently extract colour and tannins. Half of the batch was wild yeast, the other half inoculated followed by seven day fermentation. Aged in a mix of old and new French oak barrels for 10 months. Cellared in bottle for 18 months before release.

WINE SHOW MEDALS

Gold: 2012 Australian Boutique Wine Awards



THE VINTAGE

VINTAGE INFORMATION

Vintage	2010
Harvest Date	20/3 to 3/4
Yield	5t/ha
Clones	MV6, 2051 114, 115,777
Region	Tamar Valley Tasmania
Winemaker	Julian Alcorso
Alc./Vol.	13.6%
Total Acid	6.3g/L
pH	3.5