



Estate Pinot Noir 2012

Sunshine Creek Vineyard is located in the Yarra Valley, a region with more than 170 years of wine growing history in Australia. The vineyard has a total of 22 hectares and an average vine age of 35 years. At Sunshine Creek, the unique soil and microclimate provide the perfect environment for growing premium quality grapes. Good vineyard management ensures grape yields are limited and the quality of the grapes selected is guaranteed. Our Chief Winemaker, Mario Marson, uses advanced winemaking techniques in the winemaking process.

Region	Yarra Valley
Block	2, 3 and 4
Clones	M06, 777, Pommard
Alc	13.0%
Soil	Duplex Silurian - silty clay loam
Winemaker	Mario Marson
Viticulturist	Andrew Smith

Growing Season

Another wet start to the season, which certainly kept everyone on their toes with the possibility of a repeat season to 2011 looming. Once flowering was completed, the rain backed away leaving a mild, dry lead in to harvest. Its often the period from the start of January that can make or break a season, from a quality perspective, with the potential for heatwaves (2009) and floods (2011) ever present. 2012 was ideal, giving sublime Chardonnay, richly coloured Pinot Noir and complex, beautifully structured Cabernet Sauvignon.

Winemaking

The fruit was destemmed with a small addition of SO₂. It was then transferred into variable capacity tanks where it was inoculated with selected yeasts. Skin management techniques of pump over and hand plunging were employed. The fruit was pressed, settled and transferred to selected French oak barriques. It underwent malo-lactic fermentation in barriques. It was matured in this oak, 30% new, for 12 months. The wine was then blended, lightly filtered and bottled.

Tasting note

This Pinot Noir is matured in French oak casks for 12 months. This wine is crimson in colour with aromas of red berries and dried herbs. These flavours carry through on the palate with well-integrated French oak and a long finish.

