



The story of the wine ...

2012 Mietta Pinot Noir

Winemaking Description: An unusual presentation of the MV6 clone in the Estate vineyard produces fruit of great density of flavour, and very low yield (0.5 tonnes/acre). This wine was fermented with 100% whole bunch inclusion and had prefermentation maceration for 7-10 days. Wild yeast fermentation in small open vats proceeded with daily pigéage. Pressing was straight to barrel (100% new French oak) to allow for gross lees contact and natural MLF.

Tasting Notes:

"Full colour; a pinot that proclaims its class from the first whiff of cherry blossom morphing smoothly into dark cherry and plum fruit on the long, perfectly balanced palate; you can sense the spicy complexity that will come with further bottle age. One out of the box. 96 points"

James Halliday - Published on 14th Jan, 2015

Vintage:	2012
Other vintages:	2005 - 11
Grape variety:	Pinot Noir
Vineyards:	Lethbridge
Bottled:	June 2013
Alcohol:	13.5%
Cellar potential:	5 - 10 Years
Cellar door prices:	\$85
	