



The story of the wine ...

2009 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 tonne/acre). This wine was fermented with 100% whole bunch inclusion and had pre-fermentation 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: Intense bouquet of cherries, raspberries, and forest floor. Complex and concentrated savoury fruit flavours, firm tannins, high acidity and excellent balance.

Vintage:	2009
Other vintages:	2005 - 08
Grape variety:	Pinot Noir
Vineyards:	Lethbridge
Bottled:	June 2010
Alcohol:	13.5%
Cellar potential:	10+ Years
Cellar door prices:	\$85