



LETHBRIDGE

The story of the wine...

2013 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 80% 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.

The Story: To stalk or not to stalk that is the question?

Whole bunch fermentation in red winemaking. It's a hot topic. As in many winemaking trends the arguments move like a pendulum. Moving from the extremes of 100% destemming to 100% whole bunch and all points in-between being fashionable.

Review: "Whole bunches are a key part of the Mietta "style", but they aren't set in concrete. The 2009 Mietta used 100% whole bunches, 2010 (75%), 2011 (0%), 2012 (50%), and this 2013 used 80%. There's no recipe because each year is handled according to its own demands; wine is so often at its best when it believes in itself, as opposed to beliefs being imposed on its self.

This is a belter of a pinot noir. Sturdy and stern but mostly: highly distinctive. There's nothing 'samey' about this. Game, ground coffee, leather, juicy black cherry, sprinklings of spice, charcuterie. One sip and you sink straight into a deep labyrinth of flavour. This is the kind of pinot noir that makes you fall in love with pinot noir." **96 points, Campbell Mattinson, The Wine Front**

Vintage:	2013
Other vintages:	2005 - 2012
Grape variety:	Pinot Noir
Vineyards:	Lethbridge
Bottled:	March 2014
Alcohol:	13.5%
Cellar potential:	5 - 10 Years
Cellar door prices:	\$85