

THE KING'S WRATH PINOT NOIR 2010

VARIETY

100% Pinot Noir.

VITICULTURE

Sourced from the renowned Benmorven Vineyard, famous for its rich clay loam soils, our vines were pruned to two canes resulting in a limited yield of exceptionally concentrated and balanced fruit.

VINTAGE

2010 provided an outstanding vintage for the production of quality Pinot Noir. A warm dry spring set the tone for a healthy, well balanced crop. This was further enhanced by one of the warmest and driest summers on record, which allowed us to harvest the fruit as and when the flavours were at their optimum.

WINEMAKING

De-stemmed but not crushed, our Pinot Noir grapes were gently fermented in 1.5T open top vessels, plunged by hand 4 times over a 24 hour period and allowed to macerate on skins for a further 4 days to ensure that optimum flavour and tannin extraction were achieved.

Natural malolactic fermentation was carried out in a mixture of new and 1 year old French oak barrels before bottling with minimal intervention.

ANALYSIS

pH	3.5
T.A	5.9g/l
Alcohol	14.0%
Residual Sugar	2.0g/l

COLOUR

Deep Ruby.

AROMA

Beautifully fragrant, this wine is poised and precise, with lifted aromas of violets and a ripe cherry perfume seductively enveloped in just the slightest oak spice.

PALATE

Richly flavoured with juicy cherry and concentrated red berries, a strong core of ripe plum fruit is wrapped in the most supple and seductive tannins all woven together by a silver thread of acidity.

CELLARING POTENTIAL

5-7 Years.

