

## 2012 SUPPER CLUB PINOT NOIR

### WINEMAKERS NOTES

After a mild and dry winter, spring rains fell over October and November. A cold polar blast during the beginning of November resulted in a frost on the morning of the 5th, however besides this, only two other mild frosts

occurred during the spring period. This changed in December, which was hot and dry, accelerating growth and providing a good flowering conditions. Summer was mild with warm nights propping up average daily temperatures. Light winds and moderate rainfall made for an agreeable summer period.

The autumn weather was settled allowing a large window of picking time to occur and harvest relatively risk free with very low pressure from weather related events.

The pinot was hand picked and sorted into seven very distinct lots and fermented separately in stainless steel open top fermenters. 75% destemmed fruit and 25% whole bunch fermentation was done primarily for its contribution to the aromatics and also its contribution to the texture, giving roundness, complexity and tannin. Then indigenous (natural) yeast was used to ferment the wines to dryness. The wines were hand plunged three times a day.

Hence the wines spent an average of 25 days on skins to extract tannin, colour and aromatics. The wines were then gently drained and pressed to 225 litre french oak barriques of which 33% were new 3 year air dried French oak, the remainder being first, second and third fill barriques. They were rested and matured for ten months on yeast lees with 100% malolactic fermentation in spring and then were blended before undergoing minimal fining and minimal filtration.

Bright rich redcurrant and blackberry fruit aromatics, followed by a dense palate showing generous, warm flavours and a persistent, lingering finish.

### AWARDS & RATINGS

- Highly Recommended London Decanter Magazine
- Finalist - London Wines Stars World 2013
- 17/20 Joelle Thomson, Drinksbiz (4 Stars)
- Tiz Wine Reviews (4 Stars)
- 87/100 Wine Orbit (4 Stars)



**Winemaker:**  
Dean Shaw and  
Alastair Picton-Warlow

[www.supperclubwines.com](http://www.supperclubwines.com)

*“Supper Club style in a bottle”*