

Julicher Estate Pinot Noir 2006



Julicher Estate (pronounced 'U - li - ka') is a family-owned boutique Martinborough winery focusing on the production of prestige quality wines with distinctive fruit flavors. All Julicher wines are estate grown on their 20 hectares of vineyards on the Te Muna Terraces.



Region:

'Te Muna' means 'secret place' and the Te Muna Terraces are situated 5 km east of Martinborough village. The wine growing area is situated in the old Huangarua River path sheltered by the Aorangi Ranges.

Terroir:

The soils of Te Muna Terraces are free-draining alluvial gravel, which are rich in minerals making it ideal for growing grapes. The climate is an extension to Martinborough and similar to Burgundy, being only slightly cooler due to higher altitude. The low rainfall, hot summers with cool nights provide the optimum balance and ripening conditions for grapes.

Viticulture:

This wine is a blend of different Pinot Noir clones sourced from different blocks in our vineyard. The 2006 season saw a warm spring with good flowering and fruit set. The spring turned into a hot, dry summer allowing great ripening and an unusually early start for harvest. The grapes were picked at desired ripeness with good balance and great flavour, and the quality of the 2006 Pinot Noir wines is excellent.

Winemaking:

The grapes were hand-harvested and de-stemmed into a small open top vats for fermentation. The must received a four to five day cool pre-fermentation maceration before the fermentation began. The cap was treated with a punch down three times daily during the peak of fermentation. After fermentation finished the wine was pressed to French oak barrels for maturation and underwent complete malolactic fermentation. The wine was racked off lees and blended, and received a light gelatin fining before being bottled unfiltered.

Colour:

Dark cherry red with a crimson hue

Aroma:

A perfumed nose of intense cherry and plum with spice and subtle oak

Palate:

A rich and elegant Pinot Noir with flavours of spicy, ripe cherries. A balanced wine with savoury complexity and silky finish

Cellaring Potential:

Perfect to enjoy now or will age well for four to six years and beyond.

Food Match:

An ideal match with wild duck, tuna, salmon or with barbecued lamb rack.

Awards:

Champion Wine of the Show,
NZ International Wine Show 2007

Champion NZ Pinot Noir,
NZ International Wine Show 2007

Gold medal,
NZ International Wine Show 2007

Technical Specifications

Variety & Clones:

Pinot Noir clones Abel, 115 and clone 5

Harvest Dates:

8 to 17 April, 2006

Harvest Analysis:

Brix 24.5-25, pH 3.52-3.71,
TA 6.1-7.5g/L

Oak Maturation:

50% new French oak for
13 months

Bottling Date:

15 June 2007

Wine Analysis:

Alc. 14.5%, pH 3.6, TA 6.1g/L