

# Julicher Estate Pinot Noir 2007



Julicher Estate (pronounced 'U - li - ker') 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 an extension of the Martinborough Terraces and are situated five kilometres 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 the 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 the higher altitude. The special micro-climate of the Te Muna area, with low rainfall and hot summers with cool nights, provide the optimum balance and ripening conditions for grapes and makes these vineyards ideal for the production of small parcel specialist wines.

## Viticulture

This wine is a blend of different Pinot Noir clones sourced from a selection of different blocks in our vineyard. The 2007 season started with severe frosts that affected flowering and fruit set resulting in a reduction of estimated crop levels. The remaining small crop with very small berries survived the cool spring and dry summer, and was picked at the desired ripeness with dense flavours.

## Winemaking

The grapes were hand-harvested and de-stemmed into small open top vats for fermentation. The must received a four to five day cool pre-fermentation maceration before the fermentation process began.

The cap was treated with a punch down three times daily during the peak of fermentation. After fermentation the wine was pressed into French oak barrels for maturation and underwent complete malolactic fermentation. The wine was racked off lees and blended, and then received a light gelatine fining and polish filtering.

## Colour

Inky dark cherry with a crimson hue.

## Aroma

A perfumed nose of cherries, plums & redcurrant with a slight hint of earthiness.

## Palate

A rich Pinot Noir with flavours of ripe sweet cherries and spice. This is a balanced wine with savoury complexity and a silky finish.

## Food matches

The cherries and spice of this Pinot Noir would beautifully complement duck or salmon.

### Variety & Clones:

Pinot Noir clones Abel, 115, 667, 777 & clone 5

### Harvest Dates:

27 March - 19 April 2007

### Harvest Analysis:

Brix 22-25, pH 3.67-3.78, TA 6.1-7.5g/L

### Oak Maturation:

12 months in 25% new French oak

### Bottling Date:

3 April 2008

### Wine Analysis:

Alc. 13.5%, pH 3.69, TA 7.0g/L

### Cellaring Potential:

Drink from now to 2014