

# Julicher Estate Pinot Noir 2008



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. The Te Muna Terraces are an extension of the Martinborough Terraces and are situated five kilometres east of the Martinborough village. The winegrowing area is sited on 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, but with long cool summers and low rainfall providing the optimum long ripening conditions for grapes.

## Viticulture

This wine is a blend of different Pinot Noir clones sourced from different blocks in our vineyard.

## Winemaking

The grapes were hand-harvested and destemmed 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 new and old French oak barrels for maturation and underwent complete malolactic fermentation. The wine was racked off lees and blended. It received a light gelatin fining and polish filtering before being bottled.

## Colour

Dark cherry red with a crimson hue.

## Aroma

Perfumed with violets, plums, and cherries and a hint of chocolate and sweet oak.

## Palate

Velvety soft and balanced with sweet ripe fruit, earthy savory notes and long lingering finish.

## Food match

Eye fillet steak or barbecued butterfly lamb served with mushrooms or a rich savoury sauce.

## Cellaring potential

Drinking well now but will benefit from cellaring until 2015.

## Awards

Air New Zealand Wine Awards 2009: Champion Wine of the Show  
Champion Pinot Noir Trophy  
Elite Gold Medal

## Technical Specifications

### Variety & Clones:

Pinot Noir clones Abel, 115, 667 & 777

### Harvest Dates:

21 April, 2008

### Harvest Analysis:

Brix 23-24, pH 3.57-3.75, TA 6.1-8.1g/L

### Oak Maturation:

20% new French oak for 11 months

### Bottling Date:

18 March 2009

### Wine Analysis:

Alc. 13.5%, pH 3.67, TA 6.7g/L