

Julicher Estate Pinot Noir 2009



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.

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 de-stemmed into a small open top vat for fermentation. The must received a four to five day cool pre-fermentation maceration before 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 and filtered for clarity.

Colour

Dark cherry red

Aroma

Ripe cherries and plums, dried herbs with spicy, floral and earthy notes

Palate

Dark, brooding fruit aromas of black cherry and plums. A rich, complex and spicy wine with refined tannins and a lingering finish

Food match

Ideal with roast duck or chicken, barbecued butterfly lamb served with mushrooms or a rich savoury sauce or strongly flavoured fish such as tuna

Cellaring potential

Drinking well now but will benefit from cellaring until 2020

Technical Specifications

Variety & Clones:
Pinot Noir clones Abel, 667, 777 & 115

Harvest Dates:
7 April 2009 to 23 April 2009

Harvest Analysis:
Brix 24-26, pH 3.48-3.73,
TA 7.1-8.5g/L

Oak Maturation:
35% new French oak for
11 months

Bottling Date:
19 May 2010

Wine Analysis:
Alc. 14.7%, pH 3.62, TA 5.1g/L