

Julicher

99 Rows Pinot Noir 2009

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 five km east of Martinborough village. The vine 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 of 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 pinot noir is a blend of different clones sourced from different blocks in our vineyard. The grapes were hand harvested at maximum flavour maturity.

Winemaking:

The grapes were de-stemmed into open top fermenters. After 4-5 days cold soaking, the grapes were inoculated. The cap was treated with punch down three times daily during peak 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 received a light fining and a polish filtration for clarity.

COLOUR: Dark cherry

AROMA: Ripe cherries and wild strawberries with a soft, savoury and spicy complexity.

PALATE: Full bodied and balanced with soft tannins and bright red fruit, carrying through into a long finish.

CELLARING POTENTIAL: Drink now, but will improve with three to four years cellaring.

TECHNICAL SPECIFICATIONS

Harvest Dates:
02-23 April, 2009

Harvest Analysis:
Brix 23-26, pH 3.4-3.75, TA 6 – 7.9 g/L

Oak Maturation:
10 months in 20% new French oak

Bottling Date:
29 April 2010

Wine Analysis:
Alc 14.5%, pH 3.63, TA 5.9 g/L

