

Julicher

99 Rows Pinot Noir 2010

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 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 small open top vats for fermentation. The must received a 4 to 5 day cool pre-fermentation maceration before the fermentation began. The cap was treated with a punch down 3 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 in the spring. The wine was racked off lees and blended, minimal fined and filtered for clarity.

COLOUR: Cherry red.

AROMA: Earthy and soft with raspberries, plums and a hint of mocha.

PALATE: Spicy, sweet and mouth filling with soft tannins and flavours of red cherries, plums and herbs.

CELLARING POTENTIAL: Drink from now to 2016.

TECHNICAL SPECIFICATIONS

Variety & Clones:

Pinot Noir clones 5, 6, 114 and 667

Harvest Dates:

08-29 April, 2010

Harvest Analysis:

Brix 22-24.2, pH 3.34-3.58,
TA 7.0 - 9.4 g/L

Oak Maturation:

10 months in 20% new French oak

Bottling Date:

15 April 2011

Wine Analysis:

Alc. 14%, pH 3.77, TA 5.5 g/L

