



## Deep Creek Wine Estate - 2009 Pinot Noir Reserve

2009 what a great growing season for Pinot Noir grapes



The Pinot Noir grapes from the 2009 vintage were chosen by our winemaker Walter Huber to go into this great Pinot Noir. Select estate plantings from our Deep Creek Vineyards supplied grapes for this wine. The 2009 growing season was particularly kind to grapes like Pinot Noir, especially in the best sites. Aroma and flavour profiles came out true to character, with a lot of depth and complexity. The grapes were harvested on October 15 at an average sugar level of 25.1%. Fermentation on the skins was finished after 14 days, and the wine macerated on the skins for a further 20 days before being pressed off. It was barrelled

down into 1 Vintage Robert Mondavi Opus One French oak barrels, where it matured for 48 months before going back into stainless steel. It was not fined, to preserve as much of the typical aromas and flavours as possible.

Full black cherry and dark chocolate aromas characterize this wine. A strong earthy component weaves its thread through the flavours, as well as a soft and firm mouth feel. As a very typical and characteristic Pinot Noir, it matches wonderfully with duck and other poultry, salmon, and many Asian dishes. This wine is drinking very nicely now, and it should cellar well until at least 2020.

This wine is sold directly at the winery or some selected Wine stores Worldwide.

CSPC: 624862119092

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|------------------|-----------------|
| Harvest          | October 15 2009 |
| Avg.sugar        | 25.1            |
| Bottling         | August 06, 2014 |
| Cases            | 250             |
| Alc/Vol          | 13.9 %          |
| Residual sugar   | 1.3 g/l         |
| Acid             | 7.9 g/l         |
| Cellar Potential | 20 years        |