



Deep Creek Wine Estate - 2005 Deep Creek Pinot Noir Estate

Multiple International Silver medal winner



Only the best Pinot Noir grapes from the 2005 vintage were chosen by our winemaker Jason Parkes to go into this great Pinot Noir. Select estate plantings from our Deep Creek Vineyards supplied grapes for this wine. The 2005 growing season was average for most wines which made it a good season for grapes like our Pinot Noir, especially in the best sites. Aroma and flavour profiles came out true to character, with a lot of depth and complexity as we experience on most of our Pinot Noir vintages.

The grapes were harvested on November 1st at an average sugar level of 24.1%. Fermentation on the skins was finished after 14 days, and the wine macerated on the skins for a further 8 days before being pressed off. It was barrelled down into neutral medium toast French oak barrels, where it matured for 24 months before going back into stainless steel. It was lightly fined, to preserve as much of the typical aromas and flavours as possible.

All winemaking practices at Hainle Vineyards are to international certified organic standards. This means low sulphite levels, and minimal fining and filtration, among other practices. This specific wine was neither fined nor filtered since it developed very well in the barrel and we didn't think that any work on the wine could make it better.

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.

Harvest	Deep Creek Winery, November 1st 2005
Avg.sugar	24.1
Bottling	June 2008
Cases	52
Alc/Vol	13.7 %
Residual sugar	1.0 g/l
Acid	5.8 g/l
Cellar Potential	until at least 2020.