



Deep Creek Wine Estate - 2006 Deep Creek Pinot Noir

Multiple International medal winner



Only the best Pinot Noir grapes from the 2006 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 2006 growing season was as perfect as it can get to 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.

The grapes were harvested on October 19 at an average sugar level of 24.2%. 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 1 Vintage Robert Mondavi Opus One French oak barrels, where it matured for 12 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.

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 Estate Vineyard 24.2% sugar (avg.), October 19 2006
Bottling: June 2008, 102 cases. 13.5% alc/vol, 1.0 g/l residual sugar (completely dry), 5.8 g/l acid.

This wine is sold directly at the winery or some selected Wine stores.
CSPC: 624862119061

Harvest	October 19, 2006
Avg.sugar	24.2
Bottling	June 29, 2008,
Cases	102
Alc/Vol	13.5 %
Residual sugar	1.0 g/l
Acid	5.8 g/l
Cellar Potential	until at least 2020.