



Deep Creek Wine Estate - 2007 Pinot Noir Reserve

99 Points awarded in France wine competition



The Pinot Noir grapes from the 2007 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 2007 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 4 at an average sugar level of 23.2%. Fermentation on the skins was finished after 14 days, and the wine macerated on the skins for a further 14 days before being pressed off. It was barrelled down into 1 Vintage Robert Mondavi Opus One 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.

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 24.5% sugar (avg.), October 4 2007
 Bottling: June 2010, 100 cases & April 2013 100 cases. 13.6% 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 Worldwide.

CSPC: 624862119078

Harvest	October 4 2007
Avg.sugar	24.5
Bottling	June 21 2010 & April 24 2013
Cases	200
Alc/Vol	13.6 %
Residual sugar	1.5 g/l
Acid	5.8 g/l
Cellar Potential	15 years