

Surveyor Thomson Pinot Noir



A typical ferment was 7-10 days cold soak at 6-10C, 7-10 days fermentation at 16-33C, 7-10 days post maceration at 22-30C. No added yeast, hand-plunged 2 times a day, 20% of the fruit was whole bunch the remainder destemmed not crushed. 85% of the wine went to french oak barriques for 10 months of which 33% was new. The wine had a light organic egg white fining and a coarse then medium filtration for clarity and precision of flavours.

Grape varieties : Pinot Noir

Exposure : North-east

Soil : Deep gravel with some loess and clay

Alcohol : 13.4

Tasting notes :

Blackcurrant, lifted spice, dark and spicy mineral aromatics with a lush, warm, richly-textured mouthfeel, lots of depth and length. Medium ruby-purple in color. It has intense aromas of warm strawberry and raspberry with game and earth nuances plus touches of cedar, some cinnamon and forest floor. The medium-bodied palate gives taut, savory fruit structured by medium-high acid and a medium level of fine tannins, finishing long. This wine shows lots of depth, concentration and persistence.



Press Notes

The Wine Advocate

2012	91 points
2011	92 points

