

OCEAN EIGHT

2012 Aylward by Ocean Eight Pinot Noir

Vineyard & Yields

The top 30cm soil profile is made up of 20% sand, 65% silt and 15% clay. These sandy loams are also known as brown chromosols and are defined by their moderate fertility and water holding capacity.

The vineyard is one of the most northerly on the Mornington Peninsula landmass.

Yields for fruit destined for Aylward Pinot Noir are cropped very low at 1.0 tonne per acre.

Clone MV6 is exclusively used for Aylward Pinot Noir, planted in 1999.

Winemaking

1. Grapes are received at the winery in March and de-stemmed into 1-3 tonne fermenters
2. Sulphur dioxide is added at 50 mg/l into the fermenter.
3. The grapes are allowed to soak for 3 or 4 days before the onset of fermentation.
4. Juice is fermented at 25-32 degrees Celsius in stainless steel for approximately three weeks until dryness.
5. Once dry, the must is then transferred into the press and lightly pressed into old puncheons (500l) by gravity alone.
6. In September after malolactic fermentation, the wine is sulphured at 60 mg/l of Sulphur dioxide, using a sulphur meter.
7. The wine is then held in the cellar until the next January, where it is consolidated into tank for blending.
8. This wine does not go through filtration.
9. The wine is then bottled under inert gas.

Analysis

Specific Gravity	0.9938
Alcohol	13.7%v/v
Volatile Acidity	0.68g/L
Titratable Acidity	5.8g/L
Sulphur Dioxide – Free	34mg/L
Sulphur Dioxide – Total	88mg/L
Residual Sugar	0.70g/L
pH	3.44

Tasting Notes

2012

No real disease pressure this vintage. Ripening weather was fantastic. Pinot Noir yields were around average quantity with moderate berry numbers but full and strong clean bunches of excellent quality.

This is a medium blood red in hue and despite a few years in the bottle displays pronounced sweet ripe raspberry fruit on both the nose and front palate. In addition there are some of that most desirable trait for really good Pinot Noir, a damp forest floor character.

Whilst the nose is attractive the wine almost explodes with flavour on the palate. It is simply bursting with raspberry, cherry and plums as well as some smoky oak and again that autumnal note. There is a slinky-smooth velvety texture which elevates the wine to something really special.

There is so much flavour that the structural elements are somewhat hidden however in the aftertaste they are certainly there with plenty of both acid and tannin present to indicate that the wine will improve with further aging, but you can enjoy the wine very much right now.

Roast duck or quail with a supporting fruity sauce would be the best match.