

# OCEAN EIGHT

## 2014 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 Pinot Noir fruit destined for this wine fell between 0.5-0.8t/acre.

Clones are known as 115, 114 and MV6 were 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.

Specific Gravity	0.9923
Alcohol	13.5%v/v
Volatile Acidity	0.65g/L
Titrateable Acidity	5.4g/L
Sulphur Dioxide – Free	41mg/L
Sulphur Dioxide – Total	96mg/L
Residual Sugar	0.44g/L
pH	3.67

# OCEAN EIGHT

## ***Tasting Notes***

**2014**

Each winter our very capable vineyard team set the following year's crop by ruthless pruning of the vines, limiting the eventual production to something around 2 tonnes to the acre. This figure, we staunchly believe, gives us the ideal balance of fruit flavour and intensity combined with the structural elements of the juice and skins viz; acid and tannin.

In the spring of 2013, not long after the pruning had been completed nature turned considerably nasty with heavy rain and very strong winds just as the vines were flowering and were at their most vulnerable stage. Such was the strength of this inclement weather that almost half the carefully set bunches of grapes were destroyed.

Luckily this bad weather was an isolated event as the rest of the ripening season was textbook perfect; dry and warm.

The (few) grapes that were picked were healthy and had impressive fruit intensity. Typically we make two Pinot Noirs each year at Ocean Eight. These are our Estate wine and the 'Aylward' Reserve release. The Estate wine usually displays vibrant red fruits such as raspberry and red cherries whilst the 'Aylward' is deeper and richer with darker fruit notes such as black cherries with a hint of plums. One of the main reasons for this difference is that the 'Aylward' is cropped at around 1 tonne to the acre, roughly half the yield of the Estate wine.

In 2014 all our Pinot Noir has been cropped below the 'Aylward' Reserve level. The wine indeed shows this being richer and darker than what you might expect.

It has a complex mix of ripe berries and dark cherries. There is a juicy nature to the fruit as well as an earthy component. The texture is thick and silky and the finish has plenty of firm tannins and crisp acid. It is a wine that has immediate appeal but will repay the patient and cellar comfortably for a good decade or so. If you want to drink a bottle or two over this winter try it with some pasta generously coated with a rich and spicy duck ragu.