

Vintage 2007



In the vineyard:

The 2007 vintage was Bruce's last complete vintage as owner-vigneron and the climate saw him off unsympathetically with another drought year. There was only about 120 mm of rain in the six month growing period and drip irrigation was necessary to keep the vines alive. Pruning was in June and picking on the 10th of March. The yield was only about 1500 kg, the least since 2003.

In the winery:

On the positive side, the whole vintage went beautifully in ideal weather. The grapes were good quality, picked at 24 brix, 1.1% acid and pH 3.35. The must was dark, dark, dark and the primary and malolactic fermentations went without mishaps, leaving the wine with 5.8 g/l of acids, 14.0% alcohol and a pH of 3.6.

Tasting Notes:

The wine is a rich ruby red colour with aromas of nutmeg, cinnamon and cloves, fruit lifted fresh cherries with undertones of chocolate. The palate shows ripe plumbs and cherries again. There is sweetness from the alcohol and fruit tannins give structure and texture to the wine. All the building blocks are there – fruit, texture and length of flavor which still need time to meld together. So, while it is very drinkable now, we believe it will reward those patient and strong enough to wait, well into the next decade (2010-2012).

Developments:

Most of the 2007 vintage has been sealed with metal screw caps to improve bottle consistency. If you would prefer corks please ask. Our organic certification has been renewed with Bruce mentoring David with respect to the restrictions to be complied with. Steve Jones continues to guide our viticulture and Fiona Purnell is now acting as our wine making consultant assisting Bruce and David in the winery.

PRINCE ALBERT GEELONG

PINOT NOIR 2007

AUSTRALIAN WINE • GEELONG

PRINCE ALBERT PINOT NOIR 2007

1857 TO 1882, REPLANTED 1975

Prince Albert was the first vineyard in Australia to be planted exclusively with Pinot Noir vines. The vineyard occupies only 2 hectares with a north facing slope of terra rosa soil, 600mm deep on top of limestone/marle. The soil warms early in the season and has a pH of 7.5. The grapes are hand picked and estate bottled. Some of the grapes are lightly crushed, then all are treated by *pigeage* in open wax-lined concrete fermenters before malolactic fermentation. The wine is then stored in Troncais barriques for eleven months with minimum sulphur added. No unfriendly sprays are used and we have been certified organic since 1998. The drought continued in the growing season and consequently the crop was small. Some drip irrigation was permitted and used to maintain the vines. The colour is a rich ruby, remarkably concentrated due to the small crop and is very un-pinot like. There are the rich flavours typical of older vines which we always look for in a Pinot Noir. It is soft on the palette and, as usual, breathing before drinking is recommended. Another three years in the bottle will be helpful.

Approx. 8.3 standard drinks. Contains low level sulphur dioxide
100 Lemins Rd, Waurin Ponds, Victoria, 3216. Phone and Fax 61 3 5241 8091

14.0% ALC/VOL 750 ml. AUSTRALIAN WINE • GEELONG



Order Form

Prince Albert Vineyard, Waurin Ponds, Vic. 3216 Tel & Fax 61 3 5241 8091

2007 dozen @ \$360 (incl. GST) \$

Cartage: \$

Total: cheque enclosed or credit card (not Bankcard) \$

Special Delivery Instructions:

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Telephone (required)

Despatch to:

Mr./Mrs./Ms./Dr.

Post Code

Credit Card Number		Master Card <input type="checkbox"/>	Visa <input type="checkbox"/>
<div style="border: 1px solid black; height: 20px; width: 100%;"></div>			
Signature	Amount	Expiry Date	
<div style="border: 1px solid black; height: 40px; width: 100%;"></div>	<div style="border: 1px solid black; padding: 5px;">\$</div>	<div style="border: 1px solid black; padding: 5px;">/</div>	

Cartage per carton including insurance & GST:

Capital Cities.....no charge

Outside Capital Cities\$8.00 ownership passes at vineyard gate