

Vintage 2008



In the vineyard:

The 2008 vintage saw average rainfall and warm temperatures, overall a big improvement on the previous two years. There was 250 mm of rain in the six month growing period and drip irrigation was only sparingly used. The vines grew vigorously. Pruning was in late winter, crown thinning in December and they were picked on the 7th of March. The yield was 2500 kg, the best since 2004.

In the winery:

The vintage went well in good weather. The grapes were good quality, picked at 23.5 brix, 0.8% acid and pH 3.3. The must was a good colour and the primary and malolactic fermentations went without mishaps, leaving the wine with 6.4 g/l of acidity, 14.2% alcohol and a pH of 3.4.

Tasting Notes:

The wine is beautifully fresh with an attractive ruby garnet colour of medium hue. There are aromas of plums and nutmeg, lifted by the alcohol with traces of cherry and chocolate. The palate has soft rounded tannins adding texture and a structure which is surrounded by waves of flavours of nutmeg, cinnamon, cashews, fleshy plums and cherry fruit. If you enjoy the primary fruit flavours of Pinot, this vintage is very approachable now, but if you prefer some bottle age and melding of the fruits, we recommend cellaring for 4 – 8 years.

Developments:

The irrigation system has been upgraded to give more even watering and cover more of each vines root system.

Wine is available for cellar door tastings and visits are welcome. Please telephone before you visit.

Order Form

Prince Albert Vineyard, Waurn Ponds, Victoria 3216, Australia
 Tel & Fax: 61 3 5241 8091 Mobile: 0412 531191
 Email: pavineyard@ozonline.com.au

2008 dozen @ \$420 (incl. GST) \$
 Cartage \$
 Total: cheque enclosed or credit card \$

Special Delivery Instructions:

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: 150px;"></div>	\$ <div style="border: 1px solid black; width: 80px; height: 30px;"></div>	/ <div style="border: 1px solid black; width: 40px; height: 30px;"></div>	

Cartage per carton including insurance & GST:
 Capital Cities.....no charge
 Outside Capital Cities\$10.00 ownership passes at vineyard gate

PRINCE ALBERT GEELONG

PINOT NOIR 2008

AUSTRALIAN WINE • GEELONG

PRINCE ALBERT PINOT NOIR 2008

1857 TO 1882, REPLANTED 1975

Prince Albert was the first vineyard in Australia to specialize exclusively in Pinot Noir. The vineyard occupies only two hectares with a north-facing slope of terra rossa soil, half a metre deep, on top of limestone marl. The grapes are hand-picked. Some are lightly crushed, then all are treated by *pigeage* in open wax lined concrete fermenters before malolactic fermentation. The wine is stored in Tronçais barriques for eleven months with minimum sulphur dioxide added. The wine is estate bottled. Organic farming and wine making methods are used and we have been certified organic since 1998. After two years of drought, the 2008 growing season was much better with reasonable rain and a hot summer. This has resulted in a wine with a deep ruby colour, a fruity nose and the spicy rich flavours typical of older vines. The complexity and finish suggest it will improve with another three years in the bottle. It is soft on the palate. And as usual, breathing before drinking is recommended.

Approx. 8.4 standard drinks. Contains low level sulphur dioxide & egg white.
 100 Lemins Rd, Waurn Ponds, Victoria, 3216. Phone and Fax 61 3 5241 8091

14.2% ALC/VOL 750 ml. AUSTRALIAN WINE • GEELONG

