Vintage 2010

PRODUCER 3170A AUSTRALIAN CERTIFIED ORGANIC

Vale Bruce Hyett

Bruce Hyett, creator of Prince Albert Vineyard, passed away on February 17. He was 89. With the initial help of Neil Everest, Bruce built the vineyard and winery from scratch, specialising in pinot noir and was instrumental in putting Australian pinot on the map. In recent years he has been consultant, mentor and friend. He is sadly missed.

In the vineyard:

The season was hotter than average with a wet spring and average rainfall in summer, which is generally good for the grapes, however, fruit-set was low due to a short dry period before flowering in mid November. The vines were pruned in July, disbudded in October and crown thinning finished in early January. Budburst was early coming in the last week of August, veraison in the middle of January and the grapes were picked on March 8. The new drip irrigation system was used to reduce vine stress in the hot dry periods.

In the winery:

The grapes were of excellent quality, averaging 24 brix, 0.53% acid and pH 3.7. This year the individual clones were fermented separately until final blending prior to bottling. A few cases of the separate wines were kept for later assessment. All the fermentations went well, and the wine finished with 6.5 g/l of acidity, 14.0% alcohol and a pH of 3.41.

Tasting Notes:

The wine is more concentrated than most pinots and most of our vintages, it is packed full of flavour and interest but still clearly a Prince Albert. The colour is a brilliant dense ruby. The aromas are sweet raspberry and spicy cherry, cinnamon and allspice. The palate is complex with plums, cinnamon-spiced cherries, some chocolate and vanilla with a savoury finish and great length. As usual we recommend breathing before drinking. If you enjoy the primary fruit flavours, it will be best from 2014 to 2017. If more structure and melding is your thing, it will improve for at least another eight years in the bottle.

Developments:

The old irrigation system was replaced with a new system with more drippers per vine and a more even distribution to ensure that all vines are not over stressed in the inevitable dry spells we experience. There are some cases of 2009 still available if anyone has missed out or would like more. Wine is available for cellar door tastings and visits are welcome. Please telephone before you visit.

PRINCE ALBERT
GEELONG

PINOT NOIR
2010

AUSTRALIAN WINE • GEELONG

Order Form

Prince Albert Vineyard, Waurn Ponds, Victoria 3216, Australia
Tel & Fax: 03 5241 8091 Mobile: 0412 531191
Email: pavineyard@ozonline.com.au

2009 . . . . . dozen @ $444 (incl. GST) $ . . . . . .
2010 . . . . . dozen @ $470 (incl. GST) $ . . . . . .
Cartage . . . . . $ . . . . . .
Total: cheque enclosed or credit card . . . . . $ . . . . . .

Special Delivery Instructions:
. . . . . .
. . . . . .
. . . . . .
. . . . . .
Telephone (required) . . . . . .

Despatch to:
Mr./Mrs./Ms./Dr. . . . . .
. . . . . .
. . . . . Post Code . . . . . .

Master Card ☐ Visa ☐
Credit Card Number
Signature
Amount $
Expiry Date /

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

PRINCE ALBERT PINOT NOIR 2010

1857 TO 1882, REPLANTED 1975

This wine is made from grapes hand-picked from old vines, organically grown on two hectares of a north-facing slope of red clay loam over limestone marl. The grapes are lightly crushed, fermented in open wax lined concrete fermenters before malolactic fermentation and maturation in a mixture of new and old Troncais oak barriques for eighteen months.

2010 was an excellent vintage with a warm start and good rains, giving a wine absolutely full of flavour on the front, middle and back palate, pleasing textural tannins and good length. As usual we recommend breathing before drinking. Drink from 2012 to at least 2018.

Approx. 8.3 standard drinks. Contains low level sulphur dioxide and egg white.
100 Lemins Rd, Waurn Ponds, Victoria, 3216. Phone and Fax 03 52418091

14.0% ALC/VOL 750 ml. AUSTRALIAN WINE