

Vintage 2012



In the vineyard:

Spring was warm and wet, followed by a fairly hot, dry summer. Bud burst was early occurring in the last week of August. Flowering began in the second week of November, and the first signs of veraison were seen on the 10th January. Extensive disbudding then shoot thinning and leaf plucking was completed by the end of November. Little irrigation was required until the end of December, and then used mainly to protect the vines during the hottest weather. Overall it was an excellent season for grape growing. Picking was on the 1st of March in cold wet conditions, the earliest since 2006.

In the winery:

The must looked good, at 23 brix, 0.62% acid and pH 3.4 and both the primary and malolactic fermentations went well, with the wine finishing with 6.8 g/l of acidity, 14.5% alcohol and a pH of 3.6.

Tasting Notes:

One of the best vintages from the vineyard, it has a bright, clear garnet colour with intense aromas of cherries and spices. The palate is a balance of black and red cherries, blood plums and a touch of forest floor and vanilla with good length. As usual we recommend breathing before drinking. Drink to at least 2018, probably much longer.

Developments:

The rabbit proofing of the fences in early 2011 has proved successful in greatly reducing the damage to vines and nets. There are a few cases of 2011 vintage remaining if anyone would like more. It is still proving very popular with those that taste it so it was unfortunate there was so little. Wine is available for cellar door tastings and visits are welcome. Please telephone before you visit.

PRINCE ALBERT GEELONG

PINOT NOIR
2012

AUSTRALIAN WINE • GEELONG

Order Form

Prince Albert Vineyard, 100 Lemins Rd, Waurn Ponds, Victoria 3216, Australia
Tel & Fax: 03 5241 8091 Mobile: 0412 531 191
Email: pavineyard@ozonline.com.au

2012one dozen @ \$520 (incl. GST) \$
Cartage \$
Total: cheque enclosed or credit card \$

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"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	
Signature						Amount		Expiry Date					
<input type="text"/>						\$ <input type="text"/>		<input type="text"/> / <input type="text"/>					

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

PRINCE ALBERT PINOT NOIR 2012

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 were sorted then lightly crushed and fermented in open wax-lined concrete fermenters before malolactic fermentation and maturation in super fine grained French oak barriques for thirteen months.
2012 was an excellent vintage with a warm, wet spring and a hot dry summer. The resulting wine has a deep ruby to garnet colour with aromas of cherries and spice. The palate is a balance of red fruits and spice with good length. As usual we recommend breathing before drinking. Drink from 2015 to at least 2020.

Approx. 8.6 standard drinks. Contains low level sulphur dioxide.
100 Lemins Rd, Waurn Ponds, Victoria, 3216. Phone and Fax 03 52418091

14.5% ALC/VOL 750 ml. AUSTRALIAN WINE