

# Vintage 2013



## In the vineyard:

The growing season started after a wet winter with good early rains, but from mid October it was very dry until the season finished with a hot February and March. Bud burst was early occurring at the end of August. Flowering began in the second week of November, and the first signs of veraison were seen on the 21st January. Extensive disbudding then shoot thinning and leaf plucking was completed by the end December. Irrigation was required throughout the summer to maintain adequate soil moisture. Overall it was an excellent season for grape growing. Picking was on the 15th March.

## In the winery:

The musts looked good, at 25 brix, 0.59% acid and pH 3.4 and the primary fermentations went well. The secondary fermentation was carried out in barrels to keep the clones separate for assessment prior to blending. This year we had enough of the pommard clone (D4V2) to make it available for sale separately. The finished wine has 5.5g/l of acidity, 14.4% alcohol and a pH of 3.5.

## Tasting Notes:

Similar to the 2012, this is another very good vintage. It has a brilliant garnet to ruby colour with aromas of spice, ripe cherries, nutmeg and liquorice. The palate is a balance of red fruits, spice with good textured structure. As usual we recommend breathing before drinking. Drink to at least 2021, probably much longer. Enjoy.

## Developments:

In the vineyard a Clemens Undervine Weeder was introduced to help with the never ending task of keeping weeds under control, the biggest difficulty in organic vineyards. Wine is available for cellar door tastings and visits are very welcome. To avoid missing me, please telephone before you come.



## PRINCE ALBERT GEELONG

## PINOT NOIR 2013

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

2013 . . . . . one dozen @ \$546 (incl. GST) \$ . . . . .  
2015 Rosé . . . one dozen @ \$320 (incl. GST) \$ . . . . .  
Cartage . . . . . \$ . . . . .  
Total: cheque enclosed or credit card . . . . . \$ . . . . .

#### Special Delivery Instructions:

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Telephone (required) .....

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

Credit Card Number		Master Card <input type="checkbox"/>	Visa <input type="checkbox"/>																					
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Cartage per carton including insurance & GST:  
Capital Cities.....no charge  
Outside Capital Cities .....\$15.00 ownership passes at vineyard gate

### PRINCE ALBERT PINOT NOIR 2013

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. 2013 was an excellent vintage with average rainfall after starting with saturated ground. Temperatures were average with warmer weather in February and March. The resulting wine has a brilliant garnet to ruby colour with aromas of ripe cherries and spice. The palate is a balance of red fruits and spice with good structure. As usual we recommend breathing before drinking. Drinking will be best from 2016 to at least 2021.

Approx. 8.4 standard drinks. Contains low level sulphur dioxide.  
100 Lemins Rd, Waurn Ponds, Victoria, 3216. Phone and Fax 03 52418091

14.3% ALC/VOL 750 ml. AUSTRALIAN WINE