Vintage 2014

Australian Certified Organic
CERT. NO. 3170

In the vineyard:

In many ways the 2013-14 season was a good one except for a cold spell during flowering which spread out the ripening. There were good spring rains, but after that, rainfall in the summer was very low and irrigation was required throughout to maintain adequate soil moisture. The first signs of bud burst were at the end of August, so about the average. Flowering began in the first week of November and was more spread out than usual. Extensive disbudding then shoot thinning and leaf plucking were completed by the end of December. A heat wave in mid January caused a small amount of berry shrivel. Veraison started on January 14th and the grapes were picked on the 12th and 19th March.

In the winery:

The grapes were disease free and sorted by hand to remove shrivelled and unripe berries. The musts looked good, with 25 brix, 0.59% acid and pH 3.4 and the primary fermentations went well. The secondary fermentation was carried out in barrels in a new barrel hall constructed to stabilise the temperature. The finished wine has 5.0g/l of acidity, 14.3% alcohol and a pH of 3.55.

Tasting Notes:

Despite the uneven ripening the wine has turned out very well, one of the best in recent years. It has an attractive ruby cherry colour with aromas of nutmeg, cinnamon, cherries and ripe plums. The palate is a balance of ripe cherries with structured tannin and spice. We recommend breathing before drinking. Drinking will be best from 2018 to at least 2025.

Developments:

A temperature controlled barrel room was introduced in the winery, and in the vineyard a flail mower to improve the mulching of the prunings, which previously had been burnt or slashed.

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

PRINCE ALBERT
GEELONG

PINOT NOIR
2014

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

2014 . . . . . .one dozen @ $565 (incl. GST) $ . . . . . .
2016 Rosé . . . one dozen @ $320 (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 .....$15.00 ownership passes at vineyard gate

PRINCE ALBERT PINOT NOIR 2014

1857 TO 1882, REPLANTED 1975

The Pinot Noir grapes are grown on a two hectare slope of old vines ideally situated on red clay loam over limestone marl. 2014 was a good but testing growing season with a wet spring, a cold spell during flowering and a dry summer. Unripe fruit was dropped and the rest hand-picked and sorted in the winery. After traditional fermentation the wine was matured in a mixture of new and older fine grained French oak barriques for thirteen months. The resulting wine has an attractive ruby cherry colour with aromas of nutmeg, cinnamon, cherries and ripe plums. The palate is a balance of ripe cherries with structured tannin and spice. We recommend breathing before drinking. Drinking will be best from 2017 to at least 2025.

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