

Vintage 2015



In the vineyard:

The 2015 vintage started after a good wet winter, but then we received very little soaking rain in spring and drip irrigation was again required to maintain the soil moisture until the summer which was quite wet. The ripening period after veraison was relatively cool which is usually helpful for aroma development. The first signs of bud burst were on the 7th of September, a little later than the previous average. Flowering occurred over the first three weeks of November. As usual, disbudding then shoot thinning and leaf plucking were completed by end December. Regular spraying with copper and sulphur fungicides kept diseases away. Some hand hedging was done in early January prior to the netting to avoid bird damage. Picking was on the 13th of March. Ultimately the grapes were in excellent condition and very little sorting in the vineyard was needed.

In the winery:

The musts looked good, with 24 brix, 0.60% acid and pH 3.4 and one of the vats was allowed to ferment with the indigenous yeasts to introduce some extra complexity. All the primary and malolactic fermentations went well. The wine was matured in a mixture of new and old French oak barrels for 13 months. The finished wine has a lower proportion of B111 clone than most years and has 5.8g/l of acidity, 14.3% alcohol and a pH of 3.5

Tasting Notes:

It has a brilliant granite colour and aromas of chocolate, cherries and sweet cigar box from the oak barrels. The palate is medium weight with a balance of sweet new oak, ripe cherries, textural fruit tannin and spices. The intensity of the fruit aromas has moderated and it is now, in 2020, drinking very well and should do so until 2025 and probably much longer. We recommend breathing before drinking.

Developments:

There were no significant changes in the vineyard, or in the winery other than a new labelling machine.

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



**PRINCE ALBERT
GEELONG**

**PINOT NOIR
2015**

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

2015one dozen @ \$550 (incl. GST)	\$
2017 Roséone dozen @ \$320 (incl. GST)	\$
Cartage	\$
Total: credit card or direct debit to:	
Prince Albert Vineyard 063-111 1048-5705	\$

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"/>
[Digit boxes]			
Signature	Amount	Expiry Date	
[Signature box]	\$ [Amount box]	[Expiry box]	

Cartage per carton including insurance & GST:
 Capital Cities.....no charge
 Outside Capital Cities\$15.00 ownership passes at vineyard gate

PRINCE ALBERT PINOT NOIR 2015

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. 2015 was a good growing season with a hot and dry spring, followed by a wet summer with average temperatures. The grapes were excellent quality and picked on March 13th. After traditional fermentation the wine was matured in a mixture of new and older fine grained French oak barriques for thirteen months. This wine has a brilliant ruby to garnet colour with aromas of chocolate, cherries and a hint of ripe greengage plums and seductive sweet cigar box from the new oak. The palate is medium weight with a cherry character, textural fruit tannins and sweet new oak tannins at the front, some alcohol lift and long persistence. We recommend breathing before drinking. Drinking will be best from 2018 to at least 2023.

Approx. 8.5 standard drinks. Contains low level sulphur dioxide.
 100 Lemins Rd, Waurn Ponds, Victoria, 3216. Phone 0412 531 191

14.3% ALC/VOL 750 ml. AUSTRALIAN WINE