Vintage 2018



In the vineyard:

The 2017/2018 growing season was marked by good rains in late summer/early autumn of 2017 which produced plenty of sub soil moisture setting up the vine reserves for a strong growing season. Budburst occurred two weeks later than normal followed by a hot summer which brought the harvest to 10th March. The warm November also meant an incredibly fast flowering leading to above average bunch sizes and cropping levels. As well as the usual shoot thinning and leaf plucking, some hedging trials and crop thinning was done to provide balanced vines.

In the winery:

The grapes were hand-picked and were all excellent quality. They were lightly crushed and destemmed before vinification in three open topped wax lined concrete fermenters, two lots with natural yeast and one with cultured yeast, followed by secondary fermentation in barrels. After the fermentations the wine was matured in a mixture of new and older fine grained French oak barriques for thirteen months before light filtration and estate bottling. The finished wine has the usual blend of the three clones and has 5.9g/l of titratable acidity, 13.5% alcohol and a pH of 3.5.

There were enough grapes to make a single barrel of Rosé which turned out quite well.

Tasting Notes:

The colour, a brilliant ruby deep garnet, is a little darker than the 2016. It is a typical Prince Albert pinot with aromas of dark cherries, cedar, almost into liquorice and rhubarb. The palate is bold and savoury, with fine dusty tannin, poached berries, and a slightly warm finish of solid length. We recommend breathing before drinking and the indications are that it will last for many years.

Developments:

A battery powered hedge trimmer was introduced for trimming the excessive foliage prior to veraison but it still required contractors to finish the job. In the winery a reverse cycle air conditioning unit was introduced to improve the temperature control in the barrel room.

Wine is available for cellar door tastings and visits by appointment are very welcome.

Order Form

Prince Albert Vineyard, 100 Lemins Rd, Waurn Ponds, Victoria 3216, Australia Tel & Fax: 03 5241 8091 Mobile: 0412 531 191

Email: pavinevard@ozonline.com.au

2018 one dozen @ \$610 (incl. GST)	\$
2019 Rosé one dozen @ \$320 (incl. GST)	\$
Cartage	\$
Total: credit card or direct debit to:	
Prince Albert Vineyard 063-111 1048-5705	\$
Special Delivery Instructions:	

Mr./Mrs./Ms./Dr	Post Code
Credit Card Number	Master Visa Card
Signature	Amount
	Expiry Date
Cartage per carton including ins	urance & GST:

Outside Capital Cities\$15.00 ownership passes at vineyard gate



PRINCE ALBERT GEELONG

PINOT NOIR 2018

AUSTRALIAN WINE • GEELONG

PRINCE ALBERT PINOT NOIR 2018

1857 TO 1882, REPLANTED 1975

Prince Albert's two-hectare, organic "old vine" vineyard is ideally situated on a north facing slope in the Waurn Ponds valley, where the soil is a red clay loam over limestone marl.

The season was a hot one with good early rainfall, with picking on March 10th. After traditional fermentation the wine was matured for eighteen months in a mixture of new and older fine grained French oak barriques.

The result is aromas of cherries, cinnamon and dark chocolate and a palate displaying cherries, chocolate, and spices with fine tannins. Drink from 2020 and it will keep for many years.

Approx. 8.0 standard drinks, contains low level sulphur dioxide. 100 Lemins Rd, Waurn Ponds, Victoria, 3216. Phone 0412 531 191

13.5% ALC/VOL 750 ml. AUSTRALIAN WINE