



STICKS

Pinot Noir 2007

A Towering Success

TASTING NOTES

This Pinot Noir has a vibrant, bright ruby red color with purple tinges. The bouquet is one of dark cherry, raspberry, and plums with hints of spice. The fresh red berries are evident on the palate with cloves, rhubarb and velvety tannins.

VINIFICATION

Fermentation occurs in a combination of open pots and static fermenters. These are pumped over and hand plunged each day. The use of pre-fermentation cold soak and whole berries provides added complexity. Maturation is on light lees in new and seasoned French oak.

VINTAGE

A vintage where viticulturalists and winemakers alike were tested. Frost came early during the growing season. In addition to drought, a heat wave and then a hail storm to complete the season.

VINEYARDS

Fruit for this range is drawn from Sticks' established estate vineyard in Yarra Glen and from valued local growers.



WINEMAKER:	Rob Dolan
BLEND:	100% Pinot Noir
ALCOHOL CONTENT:	12.0%
TOTAL ACIDITY (G/L):	6.48
PH:	3.52
APPELLATION:	Yarra Valley
SIZE:	750ml
FOOD PAIRINGS:	Mushrooms stuffed with pancetta and goat cheese or smoked duck with braised onions on garlic toast.