



STICKS

Pinot Noir 2008

A Towering Success

TASTING NOTES

This Pinot Noir has a vibrant, bright red color with purple hues. The bouquet is one of dark cherry, plum, and red berries with hints of spice. The fresh red berries are evident on the palate with mulberry and spice.

VINIFICATION

The fruit is cold soaked prior to fermentation to maximize color and flavor extraction then pumped twice daily and hand plunged. Maturation is initially on light lees in new and seasoned French oak, then racked and returned to oak for maturation.

VINTAGE

Mild and dry conditions during flowering and fruit set resulted in a highly fruitful vintage. Although warm and dry, rain fell at the perfect time providing larger than normal bunch weights and outstanding quality fruit. Vintage was 2-3 weeks earlier than usual, due to the warm conditions, with many varieties ripening simultaneously. Subsequently, grapes were harvested earlier than previous years to ensure natural acidity and brightness of fruit flavors were retained.

VINEYARDS

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



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| WINEMAKER: | Rob Dolan |
| BLEND: | 100% Pinot Noir |
| ALCOHOL CONTENT: | 12.5% |
| TOTAL ACIDITY (G/L): | 6.1 |
| PH: | 3.58 |
| APPELLATION: | Yarra Valley |
| SIZE: | 750ml |
| FOOD PAIRINGS: | Crispy skin duck with lightly spiced orange glaze or pan fried veal with a wild mushroom ragout. |