## Vintage 2009



In the vineyard:

Flowering was early, beginning in the first week of November, and the first signs of veraison were seen on the 19th January. In general the season was very dry and warm with heat waves in late January and early February causing some crop losses. There was only 163 mm of rain in the growing period and drip irrigation had to be extensively used. Pruning was in early winter, disbudding in October and November, crown thinning in December and the grapes were picked on the 18th and 19th of March, leaving the heat affected grapes in the vineyard.

In the winery:

The grapes used were of good quality, averaging 22.5 brix, 0.6% acid and pH 3.5. The must was a good colour, the primary and malolactic fermentations went well, and the wine finished with 5.7 g/l of acidity, 13.1% alcohol and a pH of 3.6.

**Tasting Notes:** 

We believe this vintage may be our best for at least 10 years. The wine is soft with a deep ruby to garnet colour. The nose has hints of cherries, nutmeg, cinnamon and star anise. The palate has beautiful cherry fruit, rhubarb, the spices and cloves. As usual we recommend breathing before drinking. It will improve for at least another three years in the bottle.

**Developments:** 

This is our first vintage using soil moisture sensors together with a new fertiliser and composting regime and the second fully bottled under screw cap. New bird netting is also being introduced.

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

Capital Cities.....no charge

Order	Form
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Telephone (required) .

Prince Albert Vineyard, Waurn Ponds, Victoria 3216, Australia			
Tel & Fax: 03 5241 8091 Mobile: 0412 531191			
Email: pavineyard@ozonline.com.au			
2009 dozen @ \$444 (incl. GST) \$			
Cartage \$			
Special Delivery Instructions:			

Despatch to: Mr./Mrs./Ms./Dr.		
	Post Code	
Credit Card Number	Master Visa Card	
Signature	Amount	
	\$ Expiry Date /	
Cartage per carton including insurance & GST		

Outside Capital Cities .....\$10.00 ownership passes at vineyard gate

## PRINCE ALBERT GEELONG

PINOT NOIR 2009

**AUSTRALIAN WINE • GEELONG** 

## PRINCE ALBERT PINOT NOIR 2009

1857 TO 1882. REPLANTED 1975

This wine is made from grapes hand-picked from old vines, organically grown on two hectares of a north-facing slope of red clay loam over limestone marl. The grapes are lightly crushed, fermented in open wax lined concrete fermenters before malolactic fermentation and maturation in Troncais oak barriques for thirteen months.

The 2009 growing season was very dry with hot periods, giving a soft wine with a deep ruby to garnet colour. There are beautiful fruit and spice fragrances on the nose which carry though and are mirrored on the palate. As usual we recommend breathing before drinking. It will improve with another three years in the bottle.

Approx. 8.6 standard drinks. Contains low level sulphur dioxide & egg white. 100 Lemins Rd, Waurn Ponds, Victoria, 3216. Phone and Fax 03 52418091

13.1% ALC/VOL 750 ml. AUSTRALIAN WINE

