Vintage 2016



In the vineyard:

The 2016 vintage was hot and dry but thankfully without any extreme heat. The first signs of bud burst were on about the 31st of August and then the hottest October on record brought all the growth stages forward. Flowering commenced in late October and veraison in early January, both about two weeks earlier than usual. More drip irrigation than usual was required to maintain the soil moisture until some good rain came in late January. More fortunately, the days were cooler for the final ripening from late January enabling good aroma and flavour to develop. The grapes were picked on the 29th Feb and 4th March. As usual, disbudding, shoot thinning and leaf plucking were completed by the end of December. The warm dry weather ensured disease pressure was quite low and less spraying with copper and sulphur fungicides was required. Ultimately the grapes were in excellent condition coming into the winery.

In the winery:

The musts looked good, with 25 brix, 0.60% acid and pH 3.3 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. The finished wine has the usual blend of the three clones and has 5.8g/l of acidity, 15.1% alcohol and a pH of 3.5 and 5.6 g/l total acidity.

Tasting Notes:

The colour, a brilliant ruby to deep garnet, is lighter than recent vintages. There are aromas of ripe cherries, nutmeg and liquorice along with an earthy or mushroom character. The palate is medium weight with fine tannins and solid length. There is a warm cherry and blood plum character, cinnamon, nutmeg with some stone fruit texture and warm alcohol lift which builds and changes. We recommend breathing before drinking. Drinking will be best from now to at least 2024.

Developments:

There were no significant changes in the vineyard, or in the winery.

Wine is available for cellar door tastings and visits are welcome. To avoid missing me, please telephone before you come.

Capital Cities.....no charge

Order Form

Tel & Fax: 03 5241 8091 Mobile: 0412 531 191	
Email: pavineyard@ozonline.com.au	
2016 one dozen @ \$577 (incl. GST)	\$
2018 Rosé one dozen @ \$320 (incl. GST)	\$
Cartage	\$
Total: credit card or direct debit to:	
Prince Albert Vineyard 063-111 1048-5705	\$
Special Delivery Instructions:	

Prince Albert Vineyard, 100 Lemins Rd, Waurn Ponds, Victoria 3216, Australia

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

Outside Capital Cities\$15.00 ownership passes at vineyard gate



PRINCE ALBERT GEELONG

PINOT NOIR 2016

AUSTRALIAN WINE • GEELONG

PRINCE ALBERT PINOT NOIR 2016

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. The 2016 vintage was hot and dry but thankfully without any extreme heat. Fortunately, the days were cooler for the final ripening enabling good aroma and flavour to develop. The grapes were picked on the 29th Feb and 4th March were excellent quality. After traditional fermentation the wine was matured in a mixture of new and older fine grained French oak barriques for twelve months. This wine has a brilliant ruby to garnet colour with aromas of ripe spiced cherries, nutmeg and liquorice. The palate is medium weight with a warm cherry and blood plum character, cinnamon, nutmeg and some stone fruit texture and warm alcohol lift which builds and changes. We recommend breathing before drinking. Drinking will be best from 2018 to at least 2024.

Approx. 8.6 standard drinks. Contains low level sulphur dioxide. 100 Lemins Rd, Waurn Ponds, Victoria, 3216. Phone 0412 531 191

14.5% ALC/VOL 750 ml. AUSTRALIAN WINE