

KELVEDON

ESTATE

2010 KELVEDON ESTATE PINOT NOIR

Kelvedon

Settled by the Cotton family in 1829, Kelvedon is a fifth generation farming property comprising a mixture of natural pasture and old growth forest, much of which has been set aside for forest reserve and wildlife habitat.

Established in 1998 in the gentle but very cool conditions of Tasmania's east coast, the 7 ha vineyard is planted mostly to Pinot Noir and Chardonnay, with a small amount of Sauvignon Blanc.

Vintage

Although the year was both slightly warmer and slightly earlier than average, the lack of temperature spikes and a moderate yield resulted in gentle, even ripening and good quality fruit.

Winemaking

Whole fruit is destemmed to small open fermenters for a short pre-soak. A partial wild yeast ferment, assisted by daily hand plunging, is followed by some extra time on skins to build structure. The wine is then transferred to small, French oak barrels, (20% new,) where it goes through malo-lactic and



around 10 months maturation, receiving only a light, egg white fining before bottling during the following vintage.

Tasting Note

Moderately dense colour retaining brightness.

The nose provides both an attractively accessible array of sweet, black cherry and plums and a more complex, almost brooding aroma of fresh game and dried Mediterranean herbs.

Velvet textures dominate the palate showing complexity and richness, a touch of smoky bacon and a long finish.

Food

The smoky sweetness of this wine provides a classic partnership with richer game meats such as venison or wallaby.

Release date *September 2011*