

# ROBERT OATLEY

*Limited Release*



## PINOT NOIR

### MORNINGTON PENINSULA

#### 2010

Redolent in cherry and spice, with hints of strawberry, game and pinot's characteristic velvety texture, this is a subtle, seductive wine of great charm and poise. Enjoy slightly cooler than the usual Australian reds but not too cold as the acids will stand out.

#### REGION NOTES

Australian pinot noir has perhaps found its ideal home on the cool, profoundly maritime-influenced Mornington Peninsula in Victoria. With its confusing jumble of hills and valleys and ocean glimpses from many sites, the region has numerous sub-climates and a variety of temperature ranges. The Red Hill district is distinctive for its fertile volcanic soils and maze of terrific vineyard sites - five of which were selected for this wine: Desiro, Merricks, Hawkins, Dodge and Montalto.

#### VINTAGE NOTES

The 2010 vintage saw a welcome return to normal for the Mornington Peninsula after the tumultuous season of 2008-09. The 2010 growing season provided plentiful and timely rainfall, providing perfect conditions for the vines. It was one of the warmest seasons of late, due to slightly higher temperatures consistently above average, rather than any extremes. Picking subsequently began a little earlier, with Pinot Noir a standout, showing good flavour ripeness, at low sugar levels and with abundant super-fine tannins.

#### WINEMAKING NOTES

The challenge of making a wine from another region is to maintain the integrity of that region without compromise. In order to achieve this we rely on the expertise of our partnership with Montalto and their attention to detail in terms of harvest timing and quality of selective hand picking. Once harvested the grapes are trucked directly to our Mudjee winery in half tonne bins where they arrive in pristine condition. We employ a number of techniques to each batch which may include fermenting whole bunch, crushed and de-stemmed grapes or a combination of both in our five tonne open-top fermenters. Depending on the direction each batch takes we also vary the frequency of plunging, drain and returns and pre- and post-fermentation maceration. When ready we drain and press the wine via our basket press and transfer the wine into high quality tight grain French oak for natural malolactic fermentation. We tend to use only a small percentage of new oak as we are trying to capture purity of fruit and regionality. Periodic tasting allows us to follow the development of each batch and determine the final blend prior to bottling.

#### WINE STATISTICS

BARREL AGEING: 10 months  
CELLARING: 5-7 years  
ALC/VOL: 14.2%  
RS: 0.29 g/litre  
pH: 5.78  
TA: 6.23/litre  
CLOSURE: Screw Cap - Stelvin Lux +

#### CRITICAL ACCLAIM TO DATE

"Succulent, sweet and juicy fruit. This is at the ripe end of cherry, hinting at plum. There is also some tar, combined with earthy notes. The palate has more of the same in a soft and approachable style. Silky tannins and a touch of oak make for good early drinking. Good buying if you see it around \$25."  
Robert Wienberg - [www.finewineclub.com.au](http://www.finewineclub.com.au)