

HIGHER PLANE

MARGARET RIVER

THE HIGHER PLANE VINEYARD WAS CHOSEN FOR ITS GRAVELLY SOILS AND SUPERIOR LOCATION IN THE COOLER SOUTHERN AREA OF MARGARET RIVER. OUR VINES ARE PRUNED BY HAND AND MANAGED TO PRODUCE LOW YIELDS. THE FRUIT IS THEN HAND PICKED AND MADE INTO WINE WITH MINIMAL INTERVENTION.

2006 | PINOT
NOIR

750mL

The 2006 vintage was the coolest on record in Margaret River, which resulted in picking being delayed by almost a month. The build up of flavours and sugars was gradual and prolonged resulting in grapes showing a good range of flavours developing at lower than normal sugar levels. This resulted in finer, more elegant wines with lower alcohol levels. The 2006 Higher Plane Pinot Noir is a blend of fruit sourced from the three Pinot clones on our estate - Droopy, Upright and 115 which all ripened at different times, and were individually fermented in small open fermenters. At the completion of fermentation the batches were pressed off, briefly settled in tanks before being racked to French barriques for malo-lactic fermentation.

VARIETY	Pinot Noir		
VINTAGE	2006	OAK	1 to 3 year old French barriques
PICKING DATE	Early to mid March 2006	MONTHS IN OAK	12
BAUMÉ	11.9 to 12.5Be°	ALCOHOL	12.5%
YIELD	6.2t/Ha	pH	3.50
TRELLIS	Scott Henry	TA	7.0 g/L
FERMENT	10 - 14 days open ferment	RS	0.1 g/L



VINEYARD
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