

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.

2007 | PINOT NOIR

750mL

The 2007 vintage was warm to hot conditions during ripening, which resulted in ripe juicy dark fruit characters with fine smooth tannin. The grapes were gently destemmed into open fermenters & cold soaked for 5 days prior to fermentation. The skins were plunged up to three times daily during fermentation. At approx. 0 Be the wine was pressed off & racked off gross lees to barrel for malo lactic fermentation. After this the wine was racked again & transferred back into barrel for a further 8 months maturation. The 2007 Higher Plane Pinot Noir is made as a bright fruit driven style with very moderate oak influence. It is a wine to enjoy now and for at least the next 5 years.

VARIETY	Pinot Noir 100%: clones Upright 80%, droopy 10% & 115 10%		
VINTAGE	2007	OAK	10% new French barriques
PICKING DATE	20 February, hand picked	MONTHS IN OAK	9
BAUMÉ	12.5 Be°	ALCOHOL	13.5%
YIELD	7 t/Ha	pH	3.46
TRELLIS	VSP	TA	6.2 g/L
FERMENT	10 days plunged	RS	<0.1 g/L



VINEYARD & WINERY
Lot 1077 Wintarru Rise
Forest Grove, Margaret River
Western Australia 6285

ADMINISTRATION
PO Box 425, Bentley
Western Australia 6982
P +61 8 9451 7277
F +61 8 9458 6015
hpw@higherplanewines.com.au
www.higherplanewines.com.au