



AUSTINS

AUSTINS Pinot Noir 2006

philosophy

Austins is the pinnacle of achievement within the family's philosophy. These wines represent the ultimate attainable from an understanding of site and terrior, the needs of the vine and a winemaking expertise in which less is more. As a result, Austins Pinot Noir is a consistent trophy winner.

Richard and Pam Austin believe fine food calls for wines that work in unison with flavour rather than dominate. It is this focus on refinement and finesse that is the core strength of Austins.

the vineyard

Part of the Sutherlands Creek 'Greenbanks' property, the 11 year old vines are spur pruned on VSP trellising with roots well into red/grey loam over decomposed limestone.

the vintage

Budburst was two weeks earlier than usual. Summer's warm and dry conditions brought vintage three weeks early, in mid-April. Low to moderate rainfall and slightly higher temperatures than normal, across the growing season, produced a yield of two and a half tonnes to the hectare.

the essence

Pinot Noir is the essence of Austins; fine fruit, first and foremost. Bounded by the vineyard at Steiglitz Road and based on the history of the Geelong region, that core is shaped by the site's terrior and given momentum by the perception and acumen of the Austin family. The blend of these elements transforms premium grapes into wines of finesse.

vinification

Bunches were 100 per cent de-stemmed. With minimal crushing, whole berries went to open vats where fermentation warmed to 32 celsius. The new wine spent nine months maturing in 100 per cent French oak, 25 per cent of which was new. The wine was barrel selected for blending with minimal filtration to bottle.

appearance

A rose red miniscus deepens to mid-ruby hues, in the body of the wine, gleaming and brilliant in the glass.

aroma

The bouquet shows impressive dimensions and structure. Dominant black cherry and subtle plum perfumes permeate the senses in league with a delicious savoury edge; a hallmark of the house style. All this is finely detailed by a vibrant acidity.

palate

Though very much a mouthfull, this wine offers layered complexities, flavours and sensations the sum of which are singularly satisfying in their harmony and finesse. Cherry-led dark stone fruits are balanced by an inviting tamarind-like spice. Distinctive, appealing and graceful, this estate wine is a seductive example of blending new world fruit with old world style.

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region	Geelong, Victoria
vineyard	Steiglitz Road, Sutherlands Creek
clones	MV6, D2V5, D2V6
winemaker	Scott Ireland
alc/vol	13.7%
total acidity	6.7 g/L
volatile acidity	0.52 g/L
residual sugar	0.46 g/L
pH	3.30
availability	<i>fine wine outlets premium restaurants cellar door</i>

