



Clementine

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'Blushing Minnie' Pinots 2017

logan



This juicy red wine, a blend of whole bunch fermented pinot noir, pinot gris fermented on its skins and a splash of pinot meunier, is very Clementine, which is not only a delicious mandarin-like fruit (between a Mediterranean citrus and a sweet orange) but the name of the winemaker's little girl who is also a wonderful mix of sweetness and spice and all things nice.

The 2017 Clementine 'Blushing Minnie' Pinots is a deep raspberry colour. It has a pretty aroma of wild strawberry, orange rind, florals (rose & violet) and spice (cinnamon, nutmeg, caraway seed & tarragon) with raspberry, blood plum and cherry flavours. The palate has a silky smooth texture and velvety soft tannins offering mouthfeel.

Blend

Pinot Noir	79% (667, Abel and MV6 Clones)
Pinot Gris	20%
Pinot Meunier	1%

Vineyard

The pinot noir, gris and meunier grapes for this dry wine, grown at an elevation of 950 metres in rich, deep volcanic soils on the slopes of Mount Conobolas in Orange, were harvested between 12.2° and 13.1° Baumé from the 9th to 20th March 2017.

2017 was a funny old vintage. Summer was warm but with plenty of soil moisture from high winter and spring rain in the NSW central ranges. This meant we had plenty of leaf canopy which we used to shade the grape bunches from the summer sun. And as summer was quite dry there wasn't much pressure from mould and fungus.

2017 ended up a really good harvest from both our Mudgee and Orange vineyards. As the grapes reached flavour and tannin ripeness at low sugar levels, alcohol levels are generally on the milder side.

Winemaking

All grapes were fermented by wild yeasts. Half the pinot noir grapes were hand-picked and fermented by carbonic maceration as whole bunches in closed fermentation vessels. Of the remaining pinot noir and meunier grapes, 90% were de-stemmed on top of whole bunches in a small concrete open fermenter and hand plunged during the 7 day ferment. The pinot gris grapes were crushed and destemmed to ferment on skins for 2 weeks. After pressing the three parcels spent 10 weeks in oak before being blended. The wine was filtered before bottling.

Analysis

Alcohol	12.5%
Titratible acidity	5.1 g/L
pH	3.85
Residual sugar	1.2 g/L