



# POOLES ROCK

## Pinot Noir

### Vintage Conditions

The 2017 vintage in the Adelaide Hills began with above average rainfall in winter and spring which set the vines up very well. Bud burst was on time, but conditions were very cool for the first part of spring. The summer rains stopped in mid-January and it was very dry for the rest of the summer with only a few millimetres of rain meaning that disease pressure was low. The days were mild with a lot of cool nights which delayed ripening on all varieties. This longer hang-time resulted in excellent conditions for flavour and aroma development.

### Winemakers Notes

The Pinot Noir fruit was handpicked and transported at 2 degrees to our winery in the Hunter Valley. One third of the fruit was de-stemmed as whole berries to small open fermenters, one third 20% whole bunch and one third 50% whole bunch and cold soaked for 3 days. The fermentation took place for 10 days with plunging by hand twice a day. Following this, it was gently pressed off and transferred to French oak barriques and puncheons. After a few months of maturation the wine was blended and bottled to retain fresh fruit characters.

### Tasting Notes

#### Colour

Cherry red with bright violet hues.

#### Bouquet

Lifted aromas of cranberry and sour cherries with hints of truffle and spice.

#### Palate

The palate is juicy and bright with fresh raspberries and cranberries, hints of spice and a velvety texture.

### Vintage

2017

### Region

Ashton Hills, Adelaide Hills

### Cellaring

6-8 years in optimal conditions

### Tech Data

Alc. 12.5%  
TA 5.8g/L  
pH 3.49

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