

Trevelen Farm

'The Maritime'

Pinot Noir 2014

Vintage Description:

A welcome wet winter and spring, with quite a dry, mild summer that produced extremely good vine growth and little disease pressure once spraying was completed. A warmer finish to the ripening of the Riesling gave more round flavours than 2012. The reds were picked at their normal times as the weather became cooler. The ability to sufficiently water enabled a very healthy canopy. However once ripening was well underway, the water was turned off and the vines quickly brought the fruit to ripeness. The ripening process was normal and no disease was evident, with the wine looking promising across both the red and white vintage.

Viticulture & Winemaking Information:

The 2014 vintage was the twelfth made for us by our winemaker, James Kellie, (formerly of Howard Park, Denmark). The Trevelen Farm's practice is to pick grapes at optimum ripeness. Therefore, great care is taken at vintage time to ensure the pH levels are satisfactory, (and rising), with taste testing and frequent Be testing. We never wait specifically for high Be readings prior to picking, thus ensuring the finished product always shows freshness and vitality, (due to the appropriate level of acid present in the fruit). Made and matured in new French Oak Puncheons for 5 months.

Fruit Source: Harewood Estate Denmark, Great Southern Wine Region of Western Australia.

Wine Specifications: pH: 3.35 TA: 5 g/L

Alcohol: 14%

Residual Sugar: 2.5 g/L

Colour: Vibrant crimson in colour.

Nose: Lifted, spicy, complex with coffee bean and dark chocolate.

Palate: A full flavoursome ripe style of Pinot Noir. Dark cherry, dark chocolate and percolated coffee are evident, complementing the wine from start to its full, dry, brooding, flavoursome finish.

Cellaring potential: Will develop well to 2019.

Awards (So far):

Bronze Medal 2015 Wine Show of WA

