2010 Knock KNOCK Pinot Noir

by the Purple hand wine company

Sourced from a 30 year old vineyard in the upper Yarra Valley close to yarra junction.

Vines are planted at a low density (1,235 per hectare) on an east facing site with light clay soil.

Poised underneath mt baw baw and close to mt toolebewong this is one of the cooler sub-districts within the yarra valley. The site is approximately 240M above sea level.

2010 was a warmer year than average. Summer temperatures were generally mild with no disruptive or damaging heat spikes but nights were much warmer than average.

The seasonal conditions produced grapes with bright, lush, expressive fruit and gentle natural acid levels giving the wines a supple texture.

Hand-picked in late february 2010.

Around 1/8th of the grapes were fermented as whole bunches the rest were de-stemmed but not crushed.

Fermentation was allowed to commence spontaneously after 3 days of cool soaking to aid colour and perfume development.

Skins underwent gentle maceration and plunging by hand. Skin contact was 10 days in total.

The dry wine was pressed to six old oak barriques (228L each) and spent 9 months in oak and was racked once after the completion of malo-lactic fermentation.

The wine has received no fining or filtration and minimal levels of sulphur dioxide.

After 12 months in bottle this wine will satisfying drinking over the next 1-3 years, But who knows, it just may get better over the following 5 – we don’t know.

1,609 bottles and 56 magnums produced.