



## Shaky Bridge Pinot Noir 2005

- Winemaker:** David Grant
- Harvest Date:** Handpicked and sorted from April 29 – May 5, 2005
- Vineyards:** Home Block, Pioneer, The Fan, Claudeleigh, Hillview
- Wine Analysis:** Alcohol 13%, TA 5.7 g/l, pH 3.7
- Production:** 1,500 cases
- Tasting Notes:** Our current release has rich, earthy, savory aromas that are brightened by sweet red fruits and a warm spiciness. Cherries and berries mingle on the palate, supported by earthy, mushroomy tones with hints of anise. Rounded tannins and well-balanced acids give a supple, silken mouth feel in a layered wine of elegance and length. *David Grant*
- Winemaker's Notes:** Lower yields of exceptional quality handpicked Pinot Noir grapes were crushed into fermentation tanks and left to cold soak for 10 days. Warm fermentation temperatures of around 33 Celsius were utilized. During fermentation, the wine was hand plunged and pumped over up to 4 times daily in order to extract maximum color and flavor. Following primary fermentation and malolactic, the wine was racked to a combination of old and new French oak. The wine was aged on light lees in oak for 11 months, and received a light, sterile filter before bottling.