



Labyrinth Viggers Pinot Noir 2005

The Viggers 2005 is an interesting step up in structure and complexity . . . quite similar to the 2002's. Definitely more new world with flavours veering towards darker fruits . . . plum and black cherry with ingrained savoury and spiciness.

The Vineyard

Viggers Vineyard is a south facing sloped site consisting of grey/brown clay loam over mudstone. Being south facing, it is more prone to adverse winds, frosts and intermittent hail, but there lies the secret. These vines tend to crop lower yields and smaller berries. Fruit from this site shows enhanced tannin structure and broadness.

Vintage

I can never predict the typical picking date in this vineyard. 3 weeks earlier than 2004 but a week later than 2001. The flavour ripeness was ahead of the physiological ripeness . . . a situation I love. Yields were slightly above average but bunches and berries were small. There is plenty of colour and there are characteristics similar to 2002. A very satisfying vintage.

Harvest

Viggers Vineyard.8 March 2008
Brix . . . 23.2 pH 3.52 TA6.1
Yield . . . 2.5 t/ acre

Fermentation

10% whole bunch
90% destemmed
3 day cold soak
Innoculated with Assmanhausen . . . no wild ferment
10 day post soak

Cooperage & Bottling

28 months on lees
50% new french oak
Bottled September 2008 . . . coarse filtration only
Production . . . 260 cases