



# Clementine

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'Blushing Minnie' Pinots 2018

logan



This juicy red wine, a blend of whole bunch fermented pinot noir, pinot gris fermented on its skins and a splash of pinot meunier, is very Clementine, which is not only a delicious mandarin-like fruit (between a Mediterranean citrus and a sweet orange) but the name of the winemaker's little girl who is also a wonderful mix of sweetness and spice and all things nice.

The 2018 Clementine 'Blushing Minnie' Pinots is a bright cherry red colour. It has a pretty aroma of wild strawberry, orange rind, florals (rose & violet), twig and spice (cinnamon, nutmeg, caraway seed & tarragon) with raspberry, blood plum and cherry flavours. The palate has a silky smooth texture and velvety soft tannins offering mouthfeel.

## Blend

Pinot Noir	70% (667, 777, Abel and MV6 Clones)
Pinot Gris	20%
Pinot Meunier	10%

## Vineyard

The pinot noir, gris and meunier grapes for this dry wine, grown at an elevation of 950 metres in rich, deep volcanic soils on the slopes of Mount Conobolas in Orange, were harvested between 12.5° and 12.95° Baumé from the 29th February to 22th March 2018.

The 2018 growing season was warm and dry in the NSW Central Ranges, however enough well spaced rain events across the season allowed the grapes to progress through to ripeness without suffering undue stress.

These conditions resulted in a compact harvest period with clean fruit and yields per vine a little lower than average.

## Winemaking

All grapes were fermented by wild yeasts. Half the pinot noir and all of the pinot meunier grapes were hand-picked and fermented by carbonic maceration as whole bunches in closed fermentation vessels. Of the remaining pinot noir grapes, 90% were de-stemmed on top of whole bunches in a small concrete open fermenter and hand plunged during the 7 day ferment. The pinot gris grapes were crushed and de-stemmed to ferment on skins for 2 weeks. After pressing, the three parcels spent 10 weeks in oak and stainless steel before being blended. The wine was filtered before bottling.

## Analysis

Alcohol	13.0%
Titratible acidity	5.2 g/L
pH	3.61
Residual sugar	0.9 g/L