



ROBERT BOWEN

2014 Robert Bowen Pinot Noir

Ray Jordan Wine Guide: 96/100 points

"Pemberton has the climate and environment to make its own very interesting style of Pinot Noir, this vintage I worked with fully ripe fruit and I have endeavored to display this extra level of flavour in this wine. I have extracted more tannin than normal by fermenting the wine on skins longer than usual this has produced a Pemberley vineyard wine with more depth and ripe forest floor characters but is still a soft and approachable red wine"

Robert Bowen

Vintage Conditions

In 2014 we had a relatively dry spring, followed by a warm, dry summer with very little early autumn rain. These ideal ripening conditions with warmer day temperatures produced healthy canopies carrying low to medium yields. This vintage provided intense fruit flavours showing wild strawberries and forest floor characters.

Vineyard

Planted in 1995 in the Eastbrook area of Pemberton, the Pinot Noir vineyard was planted on deep karri loams. The vines are cane pruned and grown using minimal chemicals. The fruit is hand harvested and moved only a short distance to the winery.

Winemaking Notes

Grapes were handpicked at dawn and fermented in small an open-top fermenter with plenty of refrigeration that enabled a long cold soak prior to a natural fermentation that continued for 10 days post soaking. After the primary fermentation, the wine was run to French oak barriques for malo-lactic fermentation with the barrel selection being paramount. After minimal handling and 13 months in oak, the wine was bottled in February 2015.

Awards

Honoured to be nominated as Ray Jordan's Best Pinot of the Year 2015. Awarded a gold medal and trophy for the best Pinot Noir at the Timber Town's Wine Show.

Technical Analysis

Variety: Pinot Noir
Clone: 177
PH: 3.67 • TA: 5.60 • ALC: 13.6
Oak: New and second year French oak
Maturation: 13 months
Production: Approximately 150 dozens per annum
Distribution: Private Buyers, Fine Dining Restaurants, Premium Wine Outlets

