

# Campbell & Christine Pinot Noir 2015

Warrawee Road, Balnarring  
Pinot Noir: MV6, 114, 115  
Established 1994

This Pinot Noir vineyard was established by Doctors Campbell and Christine Penfold in 1994. In the 90s new premium clones became available- slightly bigger, looser bunches that controlled vine vigour and ripened to effusive dark crimsons, indicating a great volume of tannin. The greatness of their vineyard stems from the clonal selection of MV6, 114 and 115 with the confluence of shallow, clay-rich soils in the warmer sub region of Balnarring.

**Vineyard** Campbell & Christine Penfold's vineyard is located on the coastal plain, 30 metres elevation behind Balnarring Village. The vineyard maturity is evident in the profound flavour of the wine. The soil is duplex; the top soil a mixture of alluvial clay and the red soils washed down from the Red Hill above. This upper zone is quite shallow; underneath is a less permeable clay nevertheless now broached by the roots of the mature vines. Irrigation is no longer necessary. The vines are pruned to a single arch, minimizing vigour, reducing canopy size and forcing the grapes to ripen.

The style of wine is very concentrated, masculine and satisfying for a Pinot Noir drinker. The focus is not new oak rather the pleasure of sun kissed tannins matured in seasoned barrels. Quealy Pinot Noirs are rarely and barely acid adjusted in this case a portion receiving ½ a gram per litre. The final Ph is 3.7, the low acidity making the wine as soft and encouraging raspberry fruit notes as well as the more dramatic violet and plum.

**Winery** 2015 was an outstanding Pinot Noir vintage. It was a leisurely vintage with fine weather allowing multiple picking. The first picking on 26th Feb at 10.9 Be and 3.2 Ph. The grapes of the later picking dates of course were higher in potential alcohol however

retained the low PHs typical of the vintage. There was a 20% portion of whole bunch in the later batches. Time of maceration in vats was 21-24 days. Only the free run wine selected for the blend because free run wine is higher in acid and lower in Ph. The first addition of sulphur to the wine was in September and in batch #2 November. These late sulphur additions are on the one hand risky in terms of managing microbial hygiene however pay back with darker more stable colour and tannins plus more intangible attributes. Its always the case with successful low intervention winemaking you have to redouble your guard, constantly testing, tasting, topping and protecting. Maturation was in 2nd and 3rd year barrels, the wine vibrant and tannic enough without more tannin from new oak.

**Tasting** Has a dark black crimson colour, bright and translucent. The aroma is violets and plums, the palate rich and tannic however there is a deep and soft core.

**Harvest** 26th Feb & 15-16th March 2015

**Bottled** 14th April 2016

**Ageing capacity** Suggested wait until 2018, longer if patience permits

**Awards & Press**

VIC100 Regional Trophy Winner 2016

Gourmet Traveller Wine – 93pts

