

# Pierro Pinot Noir 2011

## LORD PINOT

The Pierro Household would not be complete without beloved Uncle Pinot. An elegantly slim gentleman, he invariably dresses in a weighty velvet jacket with a fine, silk cravat. His cologne leaves hints of briar and brambly aromas as he wanders about the room, gesticulating with expressive, aristocratic hands and bristling his mustachios with pleasure at his own quick wit. He talks of red cherries and blackberries with a playful glint in his eye and a concentration that gives way to a bright, even vibrant personality.

Delightful company in the moment, although he can occasionally benefit from a brief spell in the cellar... but don't expect him to remember your name if you leave him down there for too long!

## THE PRODUCER

Dr. Michael Peterkin, with an education in biochemistry and winemaking, built the Pierro winery in 1979 with an aim to create the most elegant and memorable wines the Margaret River region can offer. He planted the vineyards between 1980 and 1988 on the north-facing, gravelly loam soils on the banks of the Willyabrup Brook, where the classic varietal wines thrived. Using state of the art equipment, he combines the New World with the Old World hand-made techniques for winemaking. Despite being at the forefront in shaping WA's wine-scape, Mike remains the enigma behind the Pierro mask.

## 2011 VINTAGE REPORT

2011 saw cool and dry weather through the late winter and early spring, progressing to a summer that was warmer and dryer than average with minimal rainfall. This resulted in earlier flowering and 'veraison' and ultimate ripening, which led to a harvest that was on average two weeks earlier than 2010 and finished some four weeks earlier than normal. The early ripening left room for staggering and the varieties were picked at a more leisurely pace according to optimal ripeness.

## VINIFICATION

The Pinot Noir is hand-picked at optimal ripeness in the cool of the early mornings. Once in the winery, we hand sort the bunches, put them through a gentle de-stemming process and then hand sort the individual berries. The fruit is fermented in a variety of ways including open fermenters, closed fermenters and short or long periods of maceration on skins. The wine is then moved into old oak barrels to age for 10 months.



## VINTAGE FACTS

Vintage	2011
Varieties	Pinot Noir (100%)
Region	Margaret River, WA
Winemaker	Michael Peterkin
Closure	Stelvin
Classification	Wine of Australia
Alcohol	14% ABV

