



MODERN PINOT NOIR WINEMAKING TRENDS

4th July, 2019

Marnong Estate

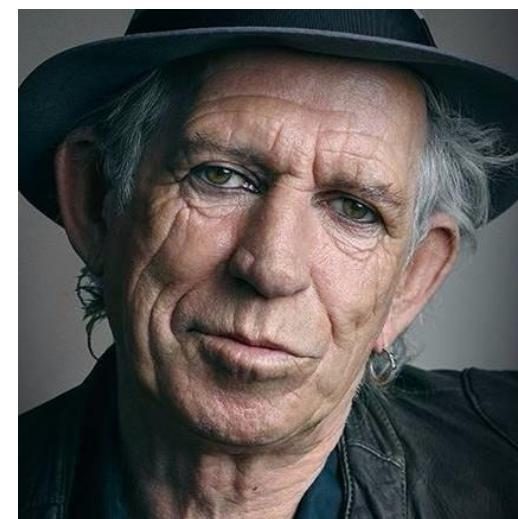
Mickleham

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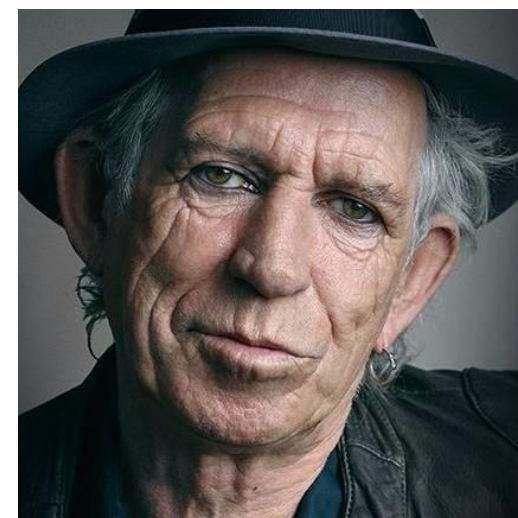
WHAT HAS CHANGED?

- 30 years is a long time
- Herbal, bretty, dull, aged badly



WHAT HAS CHANGED?

- In the vineyard
- In the cellar
- In the lab
- In the bottle
- In the market
- In the glass



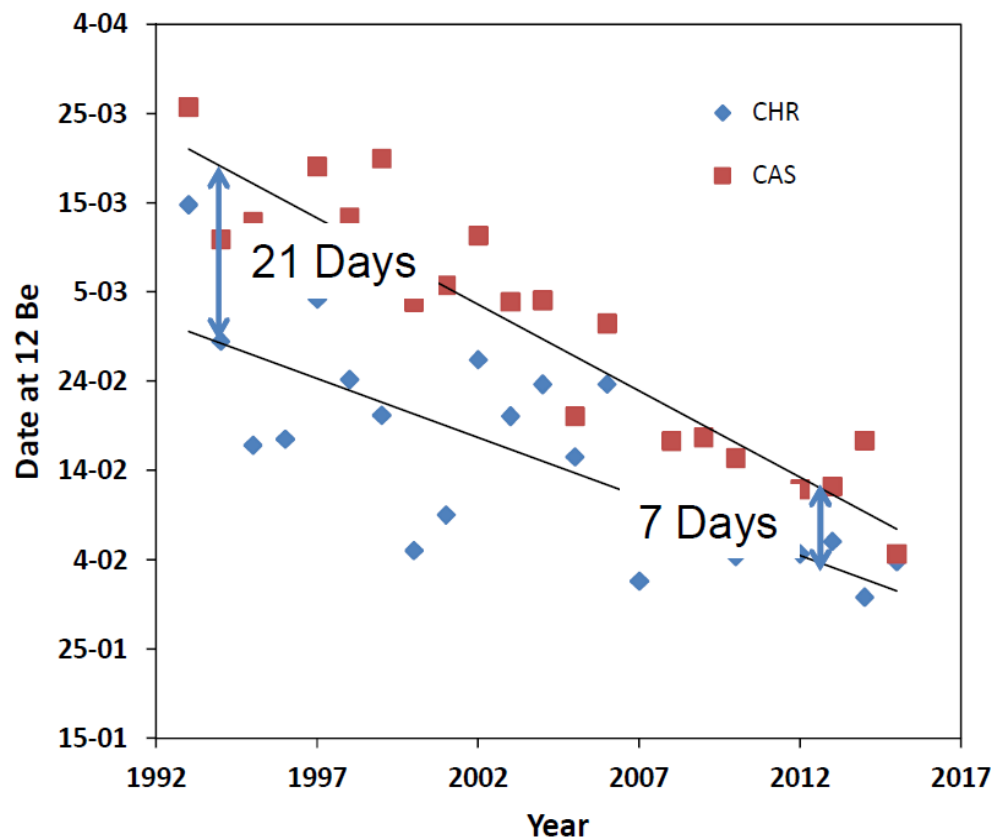
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IN THE VINEYARD

McLaren Vale



- The weather
 - Earlier, shorter, hotter
 - Lower disease pressure
 - Easier (different) canopy management
 - Undervine management
 - Irrigation & nutrition
 - Better ripeness

IN THE VINEYARD



- The nurseries
 - Life beyond MV6
 - Rootstocks
- Planting Density
 - Vigour
 - Equipment
- Harvesters

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IN THE CELLAR

- Fermenter turnover
- Refrigeration
- Fruit & wine handling (inc filtration)
- Bunches
- Oak
 - Barrel formats
 - Alternatives
 - Supply quality
- Hygiene



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- Witchcraft



IN THE LAB



- Speed, accuracy
- Sugar (G&F)
- Volatile Phenols
- PCR (polymerase chain reaction) testing

- Understand the risks
- Quantify the risks

IN THE BOTTLE

- Screw cap (inc application method)
- Cork quality
- DIAM
- Dissolved Oxygen



IN THE MARKET



- Shift to medium bodied reds
- Trend, not fad
- Burgundy auction prices
- China



IN THE GLASS



- Much better understanding
- Much better wines
- Much brighter future

THANK YOU

