



Session 3 – Pinot Masterclass tasting



New Zealand – Central Otago

Wine 1

Wine 2

Wine 3

Wine 1 - 2017 Mt Difficulty Central Otago



The Australian Wine
Research Institute



Alcohol (%v/v)	13.5
pH	3.69
Titrateable acidity (g/L)	5.6
Volatile acidity (g/L)	0.75

Colour density (a.u.)	6.5
Anthocyanin (mg/L)	122
Tannin (g/L)	1.57
Non-bleachable pigment (a.u.)	1.75

Wine 2 - 2016 Rippon Mature Vine Pinot Central Otago



The Australian Wine
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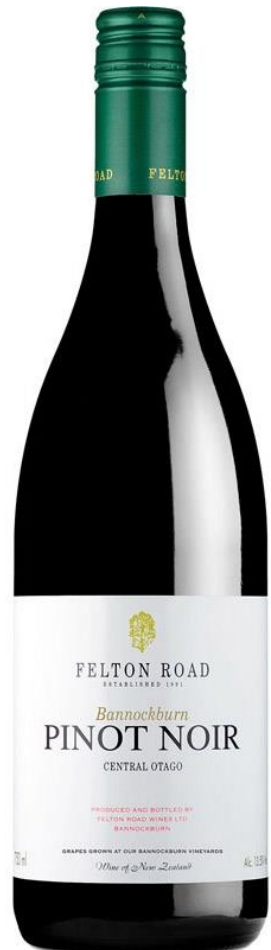
Alcohol (%v/v)	13.2
pH	3.68
Titratable acidity (g/L)	5.4
Volatile acidity (g/L)	0.89

Colour density (a.u.)	6.4
Anthocyanin (mg/L)	71
Tannin (g/L)	2.15
Non-bleachable pigment (a.u.)	1.96

Wine 3 - 2017 Felton Road Bannockburn Central Otago



The Australian Wine
Research Institute



Alcohol (%v/v)	13.6
pH	3.73
Titratable acidity (g/L)	5.1
Volatile acidity (g/L)	0.69

Colour density (a.u.)	5.4
Anthocyanin (mg/L)	108
Tannin (g/L)	0.84
Non-bleachable pigment (a.u.)	1.39



USA – Oregon/Willamette Valley

Wine 4

Wine 5

Wine 6

Wine 4 - 2017 Underwood Oregon USA



The Australian Wine
Research Institute



Alcohol (%v/v)	12.9
pH	3.58
Titratable acidity (g/L)	5.4
Volatile acidity (g/L)	0.63

Colour density (a.u.)	3.8
Anthocyanin (mg/L)	87
Tannin (g/L)	0.86
Non-bleachable pigment (a.u.)	0.93

Wine 5 - 2017 Cristom Mount Jefferson Oregon USA



The Australian Wine
Research Institute



Alcohol (%v/v)	13.9
pH	3.63
Titratable acidity (g/L)	5.3
Volatile acidity (g/L)	0.79

Colour density (a.u.)	4.5
Anthocyanin (mg/L)	86
Tannin (g/L)	1.33
Non-bleachable pigment (a.u.)	1.30

Wine 6 - 2016 Elk Cove Mount Richmond Oregon USA



The Australian Wine
Research Institute



Alcohol (%v/v)	14.1
pH	3.61
Titratable acidity (g/L)	5.5
Volatile acidity (g/L)	0.61

Colour density (a.u.)	7.1
Anthocyanin (mg/L)	103
Tannin (g/L)	1.06
Non-bleachable pigment (a.u.)	2.14



Germany

Wine 7

Wine 8

Wine 9

Wine 7 - 2014 Ziереisen Blauer Spätburgunder



The Australian Wine
Research Institute



Alcohol (%v/v)	12.0
pH	3.55
Titratable acidity (g/L)	5.4
Volatile acidity (g/L)	0.58

Colour density (a.u.)	4.5
Anthocyanin (mg/L)	13
Tannin (g/L)	1.57
Non-bleachable pigment (a.u.)	1.60

Wine 8 - 2015 Bernhard Huber Alte Reben LUC



The Australian Wine
Research Institute



Alcohol (%v/v)	13.3
pH	3.35
Titrateable acidity (g/L)	7.0
Volatile acidity (g/L)	0.60

Colour density (a.u.)	4.1
Anthocyanin (mg/L)	27
Tannin (g/L)	0.99
Non-bleachable pigment (a.u.)	1.37

Wine 9 - 2016 Keller GG Dalsheimer Burgel



The Australian Wine
Research Institute



Alcohol (%v/v)	12.8
pH	3.50
Titratable acidity (g/L)	6.0
Volatile acidity (g/L)	0.83

Colour density (a.u.)	3.3
Anthocyanin (mg/L)	24
Tannin (g/L)	0.70
Non-bleachable pigment (a.u.)	1.08



Australia – Tasmania

Wine 10

Wine 11

Wine 12

Wine 10 - 2017 Devils Corner Tasmania



The Australian Wine
Research Institute



Alcohol (%v/v)	13.0
pH	3.51
Titratable acidity (g/L)	6.2
Volatile acidity (g/L)	0.52

Colour density (a.u.)	4.4
Anthocyanin (mg/L)	67
Tannin (g/L)	1.04
Non-bleachable pigment (a.u.)	1.27

Wine 11 - 2017 Pipers Brook Tasmania



The Australian Wine
Research Institute



Alcohol (%v/v)	13.5
pH	3.55
Titratable acidity (g/L)	5.9
Volatile acidity (g/L)	0.64

Colour density (a.u.)	4.0
Anthocyanin (mg/L)	93
Tannin (g/L)	0.89
Non-bleachable pigment (a.u.)	0.98

Wine 12 - 2016 Stefano Lubiana Sasso Tasmania



The Australian Wine
Research Institute



Alcohol (%v/v)	13.3
pH	3.73
Titratable acidity (g/L)	5.2
Volatile acidity (g/L)	0.68

Colour density (a.u.)	5.2
Anthocyanin (mg/L)	60
Tannin (g/L)	1.50
Non-bleachable pigment (a.u.)	1.61

	Alcohol (%v/v)	pH	TA (g/L)	VA (g/L)	Colour density a.u.	Tannin (g/L)
Wine 1	13.5	3.69	5.6	0.75	6.5	1.57
Wine 2	13.2	3.68	5.4	0.89	6.4	2.15
Wine 3	13.6	3.73	5.1	0.69	5.4	0.84
Wine 4	12.9	3.58	5.4	0.63	3.8	0.86
Wine 5	13.9	3.63	5.3	0.61	4.5	1.33
Wine 6	14.1	3.61	5.5	0.61	7.1	1.06
Wine 7	12.0	3.55	5.4	0.58	4.5	1.57
Wine 8	13.3	3.35	7.0	0.60	4.1	0.99
Wine 9	12.8	3.50	6.0	0.83	3.3	0.70
Wine 10	13.0	3.51	6.2	0.52	4.4	1.04
Wine 11	13.5	3.55	5.9	0.64	4.0	0.89
Wine 12	13.3	3.73	5.2	0.68	5.2	1.50



Before you leave

Please empty your glasses into your spittoon

Please complete the workshop evaluation form

Thankyou for attending
and see you next time