



**WINE NAME | VINTAGE** **Picardy Tete De Cuvee Pinot Noir 2013**

**PRODUCER** Picardy (ALL ESTATE GROWN)

**WINEMAKERS** Father and son team, Bill and Dan Pannell

**REGION | SUB REGION** Pemberton, Western Australia

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**GRAPE VARIETIES** 100% Pinot Noir (Dijon clones; 114, 115, 777, 385, plus Geisenheim, droop and D5V12. (Co-fermented)

**WINE TYPE** Dry Red **ALCOHOL LEVEL (%)** 13.5%

**WINE BODY** Medium bodied **CLOSURE** Natural  
Cork

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**VITICULTURE AND TERROIR** The Picardy site was specially selected in Pemberton for its high altitude and well drained gravely loam soils. This is cool climate viticulture at its best. The vines are planted on a north/westerly facing slope for maximum exposure to sunlight. Vine age at time of harvest is 17 years.

**VINIFICATION** The vines are dry grown, cane pruned and handpicked, which in turn encourages low yields. In the winery the grapes are 80% destemmed, 20% whole bunch pressed. The fruit is transferred into an air bag press to gently extract the grape juice, which is then settled in tank. Fermentation occurs in barrel and a partial malo lactic fermentation is carried out, with lees stirred for more complexity. This wine is then matured for 10 months in new to four year old, small French oak barriques.

**TASTING NOTES** “The 2013 Estate Pinot was a great wine. Complex, layered, true to the Picardy house style and all the spice and delicacy you could want. So this Tete is most welcome. The nose shows ripe summer cherries, red liquorice, raspberry and tomato leaf. The palate is silky and so gloriously spicy. Hard to believe there is so much flavour in a wine so light in colour. Here there is black olive, blood plum, red currant, mulberry and sensations of clove and fresh field mushroom. When expressing my delight for this wine to Dan, he replied, “TDC is very good but still needs time.” I can tell you, it won’t be getting that opportunity in my house. This is a startlingly good example, not only of regional Pemberton Pinot Noir, but also of the evolution of the Tete De Cuvee style. A triumph. Power without weight, length without brawn, and sumptuous flavour with delicacy.”



