

# Miceli Newsletter

## Autumn 2012

### Opening Times:

**We will be open for Easter Weekend Good Fri, Sat, Sun, Mon, Tues, and Anzac Day 25 April.**

**If the weather continues warm and dry you might even see the winery in action, as we have already started into picking the first few batches.**

**Following this we will open for tastings every weekend, and available, for sales only, almost every day.**

### Season Report:

The weather this season has been a mixed lot, with well above average rainfall (although much less than last year) but also above average temperatures, particularly at night. The warmth has been consistent, rather than any heat waves. We are at this stage looking at an early and very good vintage, with grapes showing great colour and flavours.

### New Releases

We are releasing the **2008 Olivia's Chardonnay** with this newsletter and plan to release the 2008 Lucy's Choice Pinot Noir for Winter. This Chardonnay is a little leaner, more delicate, but still a very close family resemblance to its sisters.

The 2008 season was warm, dry, and ideal up to the last day of the Commonwealth Games, 30 March, after which the cold weather set in suddenly and relentlessly.

What could have been one of our earliest vintages instead became one of the latest in recent years, finishing well into May. However, the warm early ripening was very beneficial for colour in the Pinot Noir and the slow finishing was ideal for maximum flavour development with retention of good acid and some of the more delicate characters, particularly in the whites.

### Vineyard Report:

Late Winter and early Spring were much warmer than normal and quite dry, with budburst a couple weeks ahead of usual, at the end of August.

Mid to late Spring became very wet but remained above average in temperature. In general the humidity has remained high all

season, and with it warmish nights and very few really hot days.

The vines grew crazily, and keeping ahead of wire moving and shoot positioning was nearly impossible.

Shoot trimming commenced about 3 weeks early and then had to be done again 3 weeks later and again a further 1-2 times before netting.

Conditions for flowering and fruit set were moderately favourable but the number of flower buds on the vines was relatively low due to the coldness of last year. Thus we have a below average but not too small crop, potentially good for quality.

Summer then turned a bit drier and stayed warmer than average, though with really only one hot day over 35 deg.

Next task was to extensively leaf-pluck all the Pinot Noir, Chardonnay and most of the Pinot Grigio, on the east side of the canopy, along the fruit zones, to expose all the bunches to light and ventilation. The D clones of Pinot Noir were also fruit-thinned, back to one bunch a shoot and also any bunches or segments that were not colouring well at the start of veraison (Mid February).

Due to diligent spraying we have managed to keep the vines from suffering from downy or powdery mildew, despite the humidity and rain.

After all this struggle we feel our canopy exposure is "top notch" and the vine health is perfect.

All the canopy work has also paid off with prevention of any significant damage to the fruit from the episodes of heavy rain in March.

### New Vineyard Report:

The Pinot Grigio on 110R rootstock planted in 2009 are doing very well, and trained as VSP carrying a full crop of great fruit. The Pinot Grigio planted in 2008 on Teleki 5C and 101-14 rootstocks are in full production, one block already Scott Henry and I block VSP to be converted to Scott Henry next year.

The low (supposed) vigour of these rootstocks has not been apparent over the last 2 vigorous, wet seasons.

### Palate Structure of Pinot Noir:

Last newsletter I talked about white wine structure, so this time I thought it was time for Pinot Noir.

I think that a common Australian concept of Pinot Noir as a "light red" "early drinking" variety is a gross underestimation of what is, in reality, the most prestigious and highest priced red wine in the world (as Grand Cru Burgundy).

Pinot Noir whilst never black/dense as Shiraz can be, is still best as a moderately to deeply red coloured wine, whilst its special characters show best with its "soft" rather than "hard" finish, it still should have some depth of structure, with good tannin levels but an elegant, complex, rather than heavy balance.

The biggest challenge as a Pinot Noir maker is to coax this richness out of the variety, as standard "Australian" vineyard operations, technological winemaking, and unsuitably warm climates, give so many mediocre light wines.

Our very special site is cooler than almost anywhere in Australia or Tasmania. Our even, maritime, climate means grape metabolism keeps producing flavours and tannins during the mild nights, unlike in inland elevated areas, as well as making sugars during the daytime.

We work on a tiny scale to manipulate the shoots and leaf coverage and crop loads to maximise light exposure of the fruit and also the leaves. Warm but not hot temperatures are required for optimum colour and tannin development.

We believe in fully de-stemming the fruit to avoid the harsh tannins from the stalks, and the loss of colour and desirable skin tannins in association with stalk inclusion.

Our fruit is 100% crushed with minimum whole berries, to allow extraction into the juice of the maximum colour and tannin from the skins, before fermentation, in the absence of alcohol, at our cool (ambient = 12 deg) temperatures. Sulphur dioxide addition destroys harmful organisms, feeding and encouraging beneficial wild yeasts to start up, adding their complexity.

Warm ferment temperatures (up to 32 deg) extract further tannin and produce vinous and savoury flavour profiles. No protective inert gasses are used, rather, the open tanks are vigorously plunged and aerated before and during fermentation. Delicate fruitiness is not enough to satisfy us in our red wines.

A portion of the vintage also stays on skins for up to a further 21 days after ferment, extracting more tannin and stabilising the colour, and again we trade strawberry fruitiness, for rose, violet, earthiness, and most importantly structure.

#### **Newsletter Special:**

We always offer great specials with each newsletter, so if you want to receive it about 3 times a year please email us with your (postal) address, and don't miss out with our strict expiry dates (in case I don't get to the website in time)

**website: [www.miceli.com.au](http://www.miceli.com.au).**

**Email:** [sales@miceli.com.au](mailto:sales@miceli.com.au).

#### **Tasting Notes:**

##### **Iolanda Pinot Grigio 2009**

***A distinctive, dry, flavoursome white wine with clean crisp finish.***

*Pale greenish yellow. Full-bodied, but fine, with typical Pinot Grigio characters- mineral/flinty, brown pear, honey and lemon. The palate is fresh and clean, and it has great persistence of flavour.*

**2 silver Halliday 89 pts, top of category Royal Melbourne Olivia's Chardonnay 2008 \*\*\* new release\*\*\***

***An elegant and delicate wine with complexity and subtlety.***

*Brilliant pale greenish yellow. Citrus, nectarine, butterscotch, vanilla and struck match. Seamless mouthfeel with perfectly integrated oak, restrained and yet powerful, with fine acid balance and no residual sugar. Alc 13.5% 2 bronze*

##### **D clone Pinot Rose (dry) NV**

***This is a serious rose, totally dry, with great depth of fruit and a clean finish.***

*The colour is an aristocratic pale salmon pink. Delicious strawberry pinot fruit, with complexity, gaminess, and freshness. The palate shows great length and balance. Wine Wise Highly*

**Recommended (Best of Category) Alc 13.0%**

##### **Lucy's Choice Pinot Noir 2007**

***Serious pinot noir, a full bodied red with elegance, richness, and complexity***

*Brilliant deep red. Dark morello cherries, gamey, earthy with some spice, and subtle, well integrated oak. Rich and complex with delicious pinot fruit, full palate weight, depth, and balance. Alc 14.0%*

##### **Halliday 94 pts**

##### **Michael Brut 2004**

***Aperitif style- dry, fine, flavoursome, complex with refreshing acid finish.***

*The flavours are "fine" and intense, with toasty/vegemite yeast, strawberry and hints of melon, pear and honey. The palate is very creamy, long, with cleansing acid and a fresh dry finish. Alc 11.0% 2*

##### **Gold 2 Silver**

##### **Rose Methode Champenoise 2001**

***A flavoursome, delicate, and complex dry sparkling rose, with a fine bead.***

*Brilliant pale salmon pink. The palate is rich and flavoursome, with creamy and toasty yeast, strawberry pinot noir fruit, great length, and a clean dry finish. 12.5 % alc./vol 1 Gold 2 Silver 4\*Halliday*

#### **Satisfaction Guarantee:**

Any wine that is spoiled will be credited or replaced. Any wine that you wish to return that has been well looked after and still in saleable condition will be refunded. Specials and museum releases excepted. **Pauline & Anthony Miceli**