

2009 Maipenrai Pinot Noir

Release Date: 1 December 2011

In February, Tim Kirk and Bryan Martin from Clonakilla, and myself got together and selected 4 barrels of wine for inclusion in the 2009 Maipenrai Vineyard Pinot Noir. The other 6 barrels made up the 2009 Amungula Creek Pinot Noir, which was released last July and sold out in October.

Fermented with wild yeasts, and kept on skins for a total of 5 weeks, we kept the wine for a total of 22 months in French Oak. As always, we did not fine or filter the wine, ensuring the wine remained

clear by careful racking and storage conditions.

The 2009 Maipenrai is deeply coloured wine that has lovely aromas of plums and earthiness, with a rich, slightly savoury palate, and silky tannins that are in balance with the fruit. The wine, at the beginning of its window of drinkability, should have a long life ahead of it, gaining complexity over the next 5-10 years, and drinking well for another decade after that.

This is the suave sibling to the 2009 Amungula Creek Pinot Noir!

Reviews

2009 Amungula Creek Pinot Noir (SOLD OUT)

Chris Shanahan (17 Aug 2011): *"...it's not your fluffy strawberry-like cheapie. It's a solid pinot, the aroma showing earthy, stalky pinot aromas laced with oak - and the palate revealing similar flavours, plus a rich texture. Firm tannins permeate the wine, giving it a rustic charm"*

Len Sorbello, WineWise (17 Aug 2011): *"... in the bigger pinot style, all the more surprising given its price. The aromas suggest dark plums with spicy hints, while the richly flavoured but varietal palate is finely structured, having the slightest of savoury hints. I am confident this well balanced wine will age well - if you can stop yourself from drinking it now. Highly Recommended"*

A NEW LABEL

We have decided that our wine needed a new label - a label that both reflects the astronomical antecedents of the wine maker, but also the high quality wine we aim to produce. The new label features a map of the southern sky highlighting the southern cross, and we hope will more elegantly present our product.



UPCOMING VINTAGES

Just before Christmas, we will be bottling our 2010 Maipenrai Pinot Noir. The 2010 vintage was shaping up brilliantly until a 130mm of rain fell on Valentine's day, splitting about 80% of our fruit that had just reached *veraison*. (the changing of colour). We managed to avoid any disease, but we ended up with only two barrels worth of wine. So while there is not a lot of wine, what is there is something to look forward to.



The 2011 season was very wet and quite cool, making it very challenging to ripen the fruit from our cool site. To help compensate, we further restricted yields and were only able to harvest 5 barrels worth of fruit. We also made 4 barrels of wine from fruit sourced from a nearby vineyard. The 2011 wines are light and delicate, and will drink well young. I have decided to declassify this vintage and will only make Amungula Creek Pinot in 2011.

Maipenrai Vineyard has had an excellent year with our wines receiving considerable attention in the wine media throughout the year. The 2008 Maipenrai was chosen to solely represent the Canberra District at the University House Wine Symposium, and at Grazing's Restaurant's annual Pinot and Duck dinner. It was described by Chris Shanahan of the Canberra Times as the district's best Pinot ever.

Our 2009 Amungula Creek received rave reviews from WineWise, achieving a 'Highly Recommended' - not bad for a \$13 Pinot Noir - causing it to sell out in less than 3 months.

And then ... on October 4th it was announced that I had been awarded the 2011 Nobel Prize in physics ... Leading to unprecedented interest in my main job - that of a scientist - but also in my winemaking. Even the Nobel Prize Committee asked about the current vintage at the time of the announcement.

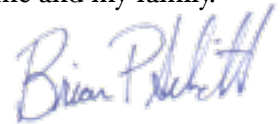
The wines of Maipenrai are handmade by me and my family. This is not going to change, but I have had to arrange for some additional help to ensure the work that needs to get done in the

winery and vineyard remains on track. So that I can remain intimately involved with the viticulture and winemaking, our production will be kept at its current tiny size - we will not be expanding our operations. This means you will continue to get the best wine I can make.

In the vineyard, we continue to cane prune our closely spaced vineyard to restrict yields to less than 3.5/tonnes hectare. We hand pick our grapes, separating the different parts of the vineyard into small vats. Some whole bunches are used, and we allow the wines to ferment with wild yeasts. After about a month on skins, the wine is allowed to mature on its lees through winter in barrels, and further matured in a mixture of new and 2-5 year old French Oak barrels - the amount of time depending on the vintage.

I am very proud of the 2009 Maipenrai Pinot Noir - a great wine with a long future ahead of it. It is lovely now, but will be so much better in 5 years.

Best wishes in 2012 from me and my family.



Ordering Wine

As a returning customer, you get priority access to this year's release - but only until December 1st!

Because of the limited supply of our products, we allocate our supplies of new releases to regular customers first, to people who pre-register their interest in specific wines second, and then on a first-come first-served basis. Due to demand outstripping supply, we need to restrict our wines to 6 bottles per person this year. We will include a copy of Wines of the Canberra District for free.

Our wines are available via mail order and at a few selected retailers. To order you may go to our online secure server at www.maipenrai.com.au, or fill out an order form and return by fax/mail.

Please note that prices are in Australian dollars and include GST. We accept Visa, Mastercard and American Express.

Shipping is free to most of Australia for orders of \$180 or more. Orders to remote regions are done at cost. Wine is despatched by Australia Post. Allow approximately 10 days for arrival from the time of placing your order. Any wine that does not arrive in good condition, due to damage in transit, will be replaced without cost. Please contact us immediately if there is a problem. We do not ship wine outside Australia.



ORDER ONLINE @ WWW.MAIPENRAI.COM.AU

We now have a secure on-line server where you can quickly and easily order wine from Maipenrai. We are, of course, happy to take your order via the form if you prefer.

If you have any questions? Just ask.

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