



## Pinot Bianco

**Synonym:** Auvernat Blanc, Beli Pinot, Chardonnet, Clevner, Feher Burgundi, Pinot Blanc, Pinot Branco, Weissburgunder.

**Commonly mistaken for:** Auxerrois, Chardonnay, Knipperle, Melon, Pignoletto, Savagnin Blanc

**Origin:** A variety that was commonly mistaken for Chardonnay until the late nineteenth century and is now understood to be a colour mutation of Pinot Noir. It was (and still is) widely cultivated in Germany and France.

**Agronomic and environmental aspects:** Good and reliable yield compared with Pinot Noir and Pinot Gris. It prefers deep soils and is often grown successfully on hillsides. The vines require medium-wide training systems.

**Diseases, pests and disorders:** Shows a medium-low resistance to fungal diseases. Susceptible to Botrytis, iron chlorosis, phomopsis and leaf spot. Good resistance to esca. Can withstand cold temperatures.

### Description:

Growing Tip:

Leaf:

Bunch:

Berry:

fully open, cottony, of whitish green colour with reddish edges.

medium-small size, pentagonal or circular, entire or 3-lobed. Has an open U-shaped petiolar sinus, lateral sinuses shaped like a V with lobes strongly overlapped. The profile is V-shape with revolute lobes.

small, of cylindrical form, with one developed wing, compact.

of small dimensions, round or slightly oblate; thin skin, weak covered by bloom, of yellow colour with golden or green reflexes, juicy pulp with simple taste.

Vegetation growth habit:

Vigour:

Average bunch weight:

Average bunches per shoot:

semi-erect

medium-high

medium-low (50-170 g.)

1 or 2

### Growth Stages:

Time of budburst:

Time of flowering:

Time of veraison:

Time of harvest:

medium-early

medium-early

medium

early or medium-early

### Wine Characteristics:

Elegant yet full bodied, fresh, dry white wine. It has a delicate perfume, often showing lemon and almond-like aromas, and is well suited to early drinking. Some ambitious producers oak age their Pinot Bianco but it often overwhelms the wine. It can also be used as a blending component in sparkling wine.

### The Australian Experience:

Pinot Bianco has been around in Australia for a long time, although not in high usage. The VCR clone hasn't been widely planted either. It's very early ripening at Chalmers Merbein vineyard but has made some delicious wines, albeit requiring quite a dose of tartaric to balance them. Being highly structured and with elevated fruit and spice it would be great to see VCR 5 grown in a cooler region more suited to the variety, we think the results would be excellent.

#### Available Clone:



#### Pinot Bianco VCR 5

- Vine characterized by medium vigour and low-medium productivity;
- medium-small bunches with medium density of berries.
- smaller bunches and berries than the average Pinot Bianco clone
- Elevated honey, ripe fruit, spice and floral characters
- Good resistance to Botrytis and iron chlorosis
- Good structure, clone recommended for dry wine style.

#### Maturity Data: Chalmers Merbein Vineyard

	6/2/17	9/2/17	13/2/17	16/2/17	20/2/17	23/2/17
<b>Pinot Bianco VCR 5</b>						
<b>Baume</b>	9.8	10.4	11.5	10.8	10.0	12.0
<b>pH</b>	3.4	3.68	3.69	3.57	3.54	3.55
<b>TA</b>	6.5	5.7	5.2	6.2	6.4	5.6

#### Maturity Data: Chalmers Merbein Vineyard

	14/1/19	17/1/19	21/1/19	24/1/19		
<b>Pinot Bianco VCR 5</b>						
<b>Baume</b>	11.0	11.8	12.0	12.2		
<b>pH</b>			3.76	3.66		
<b>TA</b>			5.7	5.3		