



PINOT NOIR 2018

[ANALYSIS]

Alcohol | 13.0% alc/vol

pH | 3.63

Acid | 5.5 g/L

Closure | Stelvin

Oak | 10 Months French
Oak Barriques

Bottling Date | January 2019

Estate Bottled

[VINIFICATION]

A blend of four clonal varieties, MV6, Oberlin, Abel and 777. Yielded at 4mt per ha, hand picked from our Mappinga Road vineyard. Each clone vinified separately. Bunches were chilled for 24-48 hours, approximately 25-35% whole bunched, similar percentage whole berries, the balance destemmed and pressed off. All wild yeast ferment in French oak puncheons and hogsheads approx 15% new. 10 weeks maturation prior to barrel selection blending and estate bottling.

[TASTING NOTES]

Displaying complex aromas of strawberries and cream with hints of forest floor. The palate is seamless and elegant. Red fruits with enticing gamey characters swirl within layers of mushroom and notes of fresh herbs. The French oak adds ample but delicate tannins delivering a generous delightful length.

Savour on its own or enjoy as an outstanding accompaniment to a duck or game dish, alternatively stuffed wild mushrooms as a vegetarian option. Drinking beautifully now but will continue to evolve with careful cellaring.

SUSTAINABLE | COOL CLIMATE | ESTATE BOTTLED

[AWARDS]

93 POINTS | 2019 AUSTRALIAN WINE SHOWCASE

93 POINTS | 2019 WINE ORBIT, NEW ZEALAND

GOLD | 2019 MELBOURNE INTERNATIONAL WINE SHOW

GOLD | 2019 AUSTRALIAN WINE SHOWCASE

GOLD | 2019 WINE ORBIT, NEW ZEALAND