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## Jr. Jones Pinot Noir 2006

### TASTING NOTES

*Light medium red in colour, this wine delivers all the characteristics of a Mornington Pinot - primarily cherry and violet with some sweet earthy notes. The palate gives way to dark ripe cherry with other dark fruits. The tannins are soft and even right throughout the palate, gentle, complex and balanced.*

*13.5%Alc/vol*

#### Viticulture:

*The grapes sourced for our Jr. Pinot are sourced from a low, sheltered site being some of the last to be harvested. This gives them extra time to acquire different tannins from the flinty soils in this area. The VSP canopy is kept light to allow the fullest amount of sunlight onto the bunches. Harvesting is done at night whilst the berries are most turgid.*

#### Vinification:

*Upon receipt of the grapes, they are pressed and two distinct batches are formed. One into barrels for fermentation, the other into tank. Different yeasts are used to enhance the fruit characteristics. Both parcels are carefully managed through malo and after eight months the wines are brought together for blending percentages before being finished and bottled.*

*Jr. Jones are good honest wines made expressly to showcase the premium cool-climate fruit of the Mornington Peninsula, Australia.*

