
Jr. Jones Pinot Noir 2017

TASTING NOTES

Another rock solid Jr. Jones Pinot Noir that follows in the same vein as the '13 - a real showcase of just why Pinot noir is so darn good. Trademark dark garnet colour and smells of ripe wild red and dark cherries, toasted spices and forest berries - really youthful, fresh and concentrated. The palate is smooth and supple with plenty of flesh, velvety tannins and long dark cherry flavour.

Viticulture:

Sourced from a combination of our vineyards, these vines were spur pruned & then thinned to 2 buds. A VSP canopy was maintained and some leaf-plucking on the southern side to permit air movement and light into the vine. Little water was applied as we were blessed with adequate rains at the critical times. Harvest was early this year, picking 3rd & 10th March. The two batches gave us different baumes and flavour profiles to work with in the winery.

Vinification:

Grapes were de-stemmed and transferred to a closed fermenter without crushing. The fruit was allowed a cold-soak maceration and slow start fermentation. The wine was 'pumped-over' twice daily before being pressed after eight days. Following settling in tank the wine was racked to barrel where it underwent malo. It was left on fine lees for four months before being rack & returned for a further 6 months. The wine was given gentle fining and filtration to assist in the fruit expression and character prior to bottling.

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

