

Jones Road Nepean Pinot Noir 2016

Tasting Note.

Very intense and precise pinot here with violet-like florals, sappy fresh forest aromas, raspberry, a savoury graphite-like mineral edge and a pure red cherry fruit flavour. The balance is perfect and the wine delivers plenty of value for this reserve single vineyard barrel selected wine.

Viticulture:

A specific area of vines on The Nepean Block was selected for this wine. Historically we have found this area has produced some amazing flavour profiles, all MV6 clone. We started the growing season with a light fertilizing and the natural rainfall was adequate. The vines had been cane pruned to 18 buds and trained to an open VSP canopy. no watering was necessary this season. A light summer pruning maintained the open canopy and bunch counts restricted to one bunch per shoot. The grapes were hand-picked relatively early on 4th March.

Vinification.

The grapes were destemmed and transferred to open fermenters without crushing and allowed to commence fermentation naturally with indigenous yeasts. It received a light hand-plunging during its 9-day maceration and was pressed to tank. It was racked off heavy lees after 48 hours settling to a selection of new, one & two year old French barriques for maturation 11 months. Following racking to tank it was left to settle for further 3 months before having a single light filtration prior to bottling.

Alc/vol :13.5%

