

2017 Pinot Noir

Tasting Notes

Plenty of fine pinot character and complexity with spicy forest berry, red cherry, cocoa powder and a handsome layer of fine-grained savoury French oak woven throughout. The palate is supple, lithe and even with layered tannins holding crunchy red cherry flavour in elegant, gently curved shape. Terrific balance and resolve – cherry stone finish.

Viticulture:

This area of Pinot was selected for our premium label as it had provided outstanding flavours in the past. The vines were cane pruned and restricted to 20 buds. Trained to a VSP open canopy, to provide sunlight & air movement through the canopy. Minimal watering was used and bunch numbers restricted. The grapes were picked relatively early on 3rd March as soon as the berries developed the required flavour profile.

Vinification:

The grapes were fermented in open pots after being destemmed not crushed. The wine underwent a cold soak maceration for 7 days prior to being left to commence fermentation naturally with indigenous yeasts. Following pressing the wine was racked off heavy lees to a selection of new & seasoned French oak barriques. Malo ferment occurred slowly but naturally & the wine was left on fine lees for 11 months before it was racked & left to settle in tank for another 3 months before it received a light filtration prior to bottling.

Alc/vol: 12.5%

