



2017 Estate Pinot Noir



Vintage	2017
Varietal blend	100% Pinot Noir
Harvest date	2 nd to 15 th March 2017
Bottling date:	8 th February 2018
Oak treatment	Aged in 100% French oak 500-litre puncheons and 225-litre barriques (30% new) for 10 months.
Alcohol content	13.5%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	12 or more years

Winemaking

Hand-picked over 6 distinct days. All fruit was hand-sorted and destemmed or crushed to small open vats. Stalks were added back to select parcels for extra complexity. A mix of natural fermentation and inoculated yeasts. Cuaison length ranged from 1 to 3 weeks on skins. Hand-plunged a maximum of once per day for gentle extraction and integration of tannin.

Winemaker's notes

Exhibiting a fine line and subtly-building power on a detail-laden palate, this Pinot Noir is the result of an assemblage of ten individual small batches sourced from our Maroondah Highway vineyard. Clonal mix is MV6 (88%) and D2V5 (12%).

Intense Pinosity is on display with lifted aromas of red cherries, raspberry evolving to darker fruits with sarsaparilla, Turkish delight and arrowroot biscuit. Savoury elements of nutmeg, tobacco leaf, alfalfa, shiitake mushroom broth and pork rind further complex the leading characters with a background shout-out from an underlying stemmy note. The composed defined slow-building palate unfurls with flavours of red fruits, saffron, rhubarb and strawberry compote with cinnamon, cardamom, cocoa nibs and chestnut meal texture. From the classically cool and extended 2017 Yarra Valley vintage, this is one of our prettier Pinot Noir, but it certainly backs it up on the palate with an accumulation of fine-grained, seamlessly integrated tannins married with the fine line of natural acidity and subtle stalk influence. The wine confidently pushes through the full length of the palate to an expansive lingering finish. Ageing potential: 10+ years. Vegan friendly.