



## PINOT NOIR 2020 / NOTES



### **Vintage**

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A low cropping vintage due to wet and windy weather during flowering which resulted in very few and very small bunches. Cool weather and intermittent rain throughout the growing season produced elegant wines of low alcohols but ripe flavours and crisp acid.

### **Vineyard**

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Sourced from multiple vineyards, mainly from the lower Yarra Valley, around the townships Yarra Glen, Coldstream and Steels Creek. The grapes were machine harvested in the cool of the morning.

### **Winemaking**

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The destemmed fruit was transferred to stainless steel fermenters for a short cool soak before fermentation. The tanks were inoculated with select yeast strains that enhance natural fruit flavours. Pressed after nine days in order to avoid the heavy tannins associated with longer maceration times.

### **Tasting**

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Deep crimson colour. Sweet-sour cherry fruits, light spice and some earthy savoury notes; delicately balanced with a whisper of tannin, lick of acidity and some juicy fruit to finish. Pinot for the drinking.

### **Analysis**

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Alcohol 13%

pH 3.6

Acid 5.1g/L

Sugar dry

PINOT NOIR