



VARIETAL

100% Pinot Noir

APPELLATION

Yarra Valley, Victoria

VINIFICATION

Our 2015 Pinot Noir was handpicked at optimal flavour/phenolic ripeness, destemmed and cold soaked prior to fermentation. The parcels were picked and handled individually, and individual clones (MV6, 114, 115, 777, G5V15) were fermented in small batch open fermenters. Some parcels were wild fermented while others were inoculated with selected cultivated strains isolated from Burgundy. Following an average of 8 days of fermentation the wine was pressed in an airbag press and drained to 20% new oak and balance to 2-4 year old French oak barriques. The wine went through secondary malolactic fermentation in barrel and remained on malo lees until early January when it was blended, filtered, and bottled.

TASTING NOTE

The resulting wine is full of bright brambly fruits and red currents, followed by more complex savoury undertones of sautéed mushrooms. The palate is inviting and pretty, with integrated fruit and silky oak tannins supporting vibrant fruit flavours and earthy spice. The acidity in this wine balances the palate and suggests this wine will age well for up to 8 years.

FOOD MATCH

Duck with wild mushroom risotto – Yum!

WINEMAKERS COMMENTS

We aim to make wines that are an honest reflection of this stunning region, wines with elegance, restraint, complexity, and balance. The hearts of both our Chardonnay and Pinot blends are produced with fruit from the Full Moon Vineyard in the upper Yarra Valley - a stunning labour of love planted and meticulously cared for by vineyard owner Simon Hart. The cooler micro climates found in the upper Yarra help us capture the elegance and finesse of this noble variety. We are focused on allowing the vineyards to express themselves in the resulting wines, and therefore have used traditional winemaking techniques such as small batch fermentation, wild yeast, and delicate use of French oak, in order to achieve this. We think this Pinot has achieved this aim, and at the end of the day it's also a great drop to simply kick back and enjoy with your friends, family and loved ones!

ALC: 12.5%

PH: 3.53

TA: 6.20G/L

RS: DRY