



## PINOT NOIR

### Vintage

Vintage '22 began with a very wet spring, followed by a long, dry summer. This resulted in extremely low yields right across Victoria, but the silver lining is the fantastic quality of wines we ended up with. Great fruit density and cleansing acidity will be the hallmarks for vintage 2022.

### Vineyard

The fruit for In Dreams Pinot Noir is selected from vineyards spanning from the cool, high-altitude vineyards of Seville in the Upper Yarra and St Andrews in the far north-west of the region, complimented by fruit from Coldstream and Dixons Creek on the Valley floor. Altitudes vary from 130m above sea level to 240m and soil types include both red volcanic loams and grey clay loams overlying mudstone. Clonal components of Abel, MV6, 114 and 115 are the building blocks of our In Dreams Pinot Noir.

### Vinification

Mainly whole berry ferment with around 10% whole bunches included for a little extra aromatic lift. On average, each batch spent around 10 days on skins with just one pump over per day to wet the cap without over-extracting. Pressed into French oak (10% new) for 10 months maturation.

### Tasting Note

*Bright ruby colour with hints of purple - one of the hallmarks of the low-yielding '22 vintage. Juicy aromas of red currant and raspberry, with a lifted, slightly peppery spice. The palate is supple and concentrated, showing more raspberry, strawberry and a savoury, spicy character. Bright, cleansing acidity brings harmony to the palate and leaves you wanting more!*

### Technical information

ALC: 13% PH: 3.55 TA: 5.6

any dream that lasts too  
long is a nightmare



**IN DREAMS**  
YARRA VALLEY