



VARIETAL

100% Pinot Noir

APPELLATION

Yarra Valley, Victoria

VINIFICATION

Hand picked, destemmed, small batch open fermenters. Mixture of wild and inoculated parcels. Some batches cold soaked, and some post ferment maceration - depending on fruit weight and structure. Pressed, settled for 24hrs then racked to French oak barrels for secondary ferment and maturation (11 months). Clones MV6, G5, 114/115, 777.

TASTING NOTE

Colour - light ruby red

Nose - lifted spice, strawberry, rhubarb Palate - bright vibrant fruit, spicy supporting tannins, hints of earth and dried porcini mushrooms, persistent length.

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