



VINTAGE

A dry and warm start to the growing season had us planning an early start to vintage. The season was slowed by much needed December rain which also provided lush canopies to ripen the fruit. Although overall 2019 was warm, cool nights helped retain the acidity required to keep the wines fresh and crunchy whilst full of flavour.

VINEYARD

Sourced from a selection of highly valued growers from Yarra Junction and Seville in the Upper Yarra through to Coldstream and Steels Creeks further to the west – the aim here is to encompass the entire Yarra Valley. Altitudes vary from 100m above sea level to 200m and soil types include both red volcanic loams and grey clay loams overlying mudstone.

VINIFICATION

Handpicked fruit at optimal ripeness, destemmed and cold soaked prior to fermentation. Each individual parcel of fruit was kept separate through fermentation in small open fermenters. The average length of time on skins was 8 days after which they were pressed to French oak (10% new) for ten months maturation.

TASTING NOTE

The pristine, bright ruby red hue is immediately apparent. On the nose, there's raspberry, strawberry, and rosehip - with a hint of aniseed and some rather satisfying savoury undergrowth notes. On the palate, vibrant, fleshy red fruits - lightly dusted with spice - are framed by delicately etched tannins and cleansing acidity. Feminine, light-footed, and fresh.

FOOD MATCH

Pair with pan fried duck breast served with a warm endive, green bean, and beetroot salad.

WINEMAKERS COMMENTS

We aim to make wines that are an honest reflection of this stunning region - wines with elegance, restraint, complexity and balance. The vineyards are predominantly from the Upper Yarra Valley, and the cooler microclimate here helps us capture the elegance and finesse of this noble variety. We allow the vineyards to express themselves throughout the winemaking process; taking the approach of minimal intervention but maximum attention.

ALC: 13.5%

PH: 3.5

TA: 5.5G/L

RS: DRY