



PINOT NOIR 2017

BLACK PLUM • BERRIES • CASSIS • DUTCH LICORICE

A COOL AND WET SPRING FOLLOWED AN ABOVE AVERAGE RAINFALL WINTER. COOL AND WET CONDITIONS RESULTED IN LATE FLOWERING AND REDUCED YIELDS OF PINOT NOIR. DECEMBER SAW A RETURN TO WARMER TEMPERATURES, GIVING A FLUSH OF CANOPY GROWTH FROM GOOD SOIL MOISTURE. MID FEBRUARY SAW A RISE IN DAILY TEMPERATURES, VERY COOL NIGHTS AND DRY CONDITIONS, WHICH CONTINUED TO MID MAY. THE RESULTANT FRUIT QUALITY IS AS GOOD AS WE HAVE SEEN FOR TEN YEARS.

THIS PINOT NOIR IS A BLEND OF PARCELS FROM OUR OWN VINEYARD AT PIPERS RIVER, COAL RIVER VALLEY AND OUR GROWERS AT SWANSEA AND OUSE. EACH OF THESE SITES IS UNIQUE WITH DISTINCTIVE INDIVIDUAL TERROIRS, BUILDING COMPLEXITY INTO THE FINAL WINE BLEND.

EACH OF THE DIFFERENT PARCELS OF FRUIT FROM ACROSS THE VINEYARD SITES WERE PICKED ON THEIR MERIT. FERMENTATION STARTED AFTER 2-3 DAYS AND CONTINUED FOR 4-5 DAYS. THE CAP WAS PLUNGED 2-3 TIMES A DAY TO EXTRACT COLOUR AND TANNIN FROM THE SKINS. THE WINE WAS PRESSED AT COMPLETION OF FERMENTATION AND SETTLED BEFORE BEING PLACED INTO FRENCH OAK BARRIQUES, WHERE MALOLACTIC FERMENTATION TOOK PLACE, PRIOR TO FILTRATION AND BOTTLING.

IMMEDIATE LIFT OF CHARRED SPICES, BLACK PLUM AND DUTCH LICORICE, WITH HINTS OF BLACK OLIVE, CRANBERRIES, BLUEBERRIES AND CASSIS ADDING COMPLEXITY. A SENSE OF LIGHTNESS AND FRESHNESS TO THE ARRAY OF CHARACTERS THAT GIVE AN ELEGANCE TO THE STYLE AND VINTAGE. RICHNESS OF FRUIT ON THE PALATE IS BALANCED BY BRIGHT NATURAL ACIDITY AND FINE TANNINS. HINTS OF SAVOURINESS AND EARTHINESS FROM THE WHOLE BUNCH COMPONENT PROVIDE FURTHER COMPLEXITY THROUGH THE PALATE AND ELEGANT FINISH. A HARMONIOUS WINE THAT WILL REWARD CELLARING FOR 3 – 5 YEARS.

FOOD MATCH : TEA SMOKED DUCK WITH CRANBERRY AND ASIAN FIVE SPICE REDUCTION OR FRESH UDON NOODLES STIR FRIED WITH ASPARAGUS, SHIITAKE MUSHROOMS AND TOGARASHI SPICES.

VITAL STATISTICS
HARVEST: MARCH & APRIL
TOTAL ACIDITY (G/L): 5.5
PH (UNITS): 3.65
TOTAL SO ₂ (MG/L): 83

VEGAN FRIENDLY

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