



Est. 1969

## 2017 Pinot noir

### Accolades

*96 Points – Campbell Mattison, [www.winefront.com.au](http://www.winefront.com.au)*

*96 Points – Huon Hooke, [The Real Review](#)*

*96 Points – James Halliday, [Wine Companion](#)*

*94 Points – James Suckling, [jamesuckling.com](http://jamesuckling.com)*

*Gold Medal, Yarra Valley Wine Show 2018*

*Silver Medal, Rutherglen Wine Show 2018*

*Silver Medal, Royal Adelaide Wine Show 2018*

### Region

Yarra Valley, Victoria, Australia.

### Vines

Fruit for this wine was sourced from the Yarra Yering planting of Pinot noir, containing some of the oldest vines of their type in the Yarra Valley. A mixed planting of 4 clones was undertaken in 1969, then followed up with replication in 1981 (top of the slope) and 1984 (bottom of the slope).

### Wine

Bright crimson. Violet perfumed nose, mixed cherry fruits with a pinch of aniseed spice.

Cherry fruits explode on the palate then transform into the classic Pinot silky smooth palate. Elegance combined with fine tannin structure. A medium-bodied yet powerful style so immediately delicious.

### Winemaking

The grapes were hand-picked and chilled overnight. Processing the following day along a fruit sorting table and destemmed gently into small fermenters. Stalks were added to some of the fermenters to contribute subtle structure, complexity and aroma. Working of the ferment by gentle hand plunging twice daily contributes to the soft fruit palate along with gentle pressing. Maturation for 10 months in all French barrels with 30% new and the balance older oak.

### Cellaring

Pinot noir is such an enjoyable young wine, if you can keep yourself away for up to 10 years under suitable cellaring conditions you will be rewarded.

13.5% Alc.