



WARRAMATE

YARRA VALLEY

Est. 1970

2021 Warramate Pinot Noir

Region

Yarra Valley

Vineyard

Warramate, elevation 160 to 180 metres

Soil

Silty clay loam over yellow clay

Vines

The 5 acre plot of Pinot noir was planted in 2000 it is entirely MV6 clone.

These vines benefit from the sheltering effects of aspect & bordering windbreaks.

The vines are generally spared over-exposure to hot northerly winds & late-afternoon sun in summer which aids in the development & accumulation of delicate, perfumed fruit characteristics. All Warramate vines are farmed without irrigation.

Wine

A highly perfumed aroma of violets, the fruit profile of vibrant red and dark cherries.

A hint of stalk heightens the spice element sitting in the medium weighted silky characteristic of Pinot noir. A very refreshing elegant fruit palate. Some stalk tannin and minimal new oak (20%) offer background structure and support the fruit.

Winemaking

A number of small fermenters with varying percentages of whole bunch from none to 100% to add layers and lift. Hand plunged and gently pressed before gravity filling to barrels for Malolactic fermentation in the underground cellar.

Cellaring

An elegant and intensely perfumed Pinot Noir made to be enjoyed while young and bright. It will continue to evolve for up to 5 years.

13.5% ALC