

# the {SUM}

## 2015 PINOT NOIR

{ Variety 100% Pinot Noir } + { Region Pemberton-Albany, Western Australia }

### the { SEASON NOTES }

The 2015 vintage was slightly earlier than normal for the white and Pinot varieties. Crop yields were very low with some inclement weather at flowering, which allowed the canopies to cope easily with the fruit load and produce intense flavour profiles. The small crop combined with fine weather and lack of extreme conditions in December/January promoted early flavour and sugar development. Cool evenings and lack of extreme heat saw excellent flavour development. Another cracking vintage in the southern regions of WA.

### the { WINEMAKING }

Pre-fermentation cold soaking followed by a clean, warm (25-30°C) ferment. The wine was open fermented with twice daily pump-overs, using a specialized gentle tannin extraction method, also 2 x rack-returns during ferment. Yeast strains used were RC212 and R60. Total time on skins was 12 days to retain maximum fruit intensity and soft tannins. Aged in 2,3 and 4yr old French barriques.

### the { TASTING NOTE }

The primary focus of this wine is to encapsulate the essence of Pinot Noir. Layers of aromas emanate from the glass of lifted raspberry and violets with the characteristic earthy tones typical of the regions. A medium bodied palate with ripe, supple tannins is in fine tune with careful oak nuances. Designed for early drinking to make the most of the vibrant fruit, this wine has the structure to suit a wide variety of food..

the { ALCOHOL } 13.2%

the { PH } 3.65

the { T/A } 6.2g/L

the { RESIDUAL SUGAR } <1 g/L

