

the {SUM}

2016 PINOT NOIR

{ **Variety** 100% Pinot Noir } +

{ **Region** Pemberton-Denmark, Western Australia }

the { SEASON NOTES }

2016 was one of the most varied vintages in years for the Southern Regions in WA. An early budburst followed by a relatively hot dry Spring and mild Summer saw early flowering and fruit set, every indication was for one of the earliest and quickest vintages on record. However heavy rain mid-January and onset of cold night time temperatures slowed sugar accumulation but in turn helped flavour development. Crop levels were up on 2015, but still relatively low (avge 4-6T/Ha). Selection of picking date and fastidious vineyard management was crucial in 2016 with narrow ripening windows and some disease pressure.

the { WINEMAKING }

Pre-fermentation cold soaking followed by a clean, warm (25-30 Degrees 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 D47. 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 with little winemaking influence. Layered aromas emanate from the glass of lifted raspberry and rose petals with the characteristic earthy/mushroom tones and hints of dried plums. 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 }

12.7%

the { PH }

3.57

the { T/A }

5.6g/L

the { RESIDUAL SUGAR }

2 g/L

