

the {SUM}

2017 PINOT NOIR

{ **Variety** 100% Pinot Noir }

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

the { SEASON NOTES }

2017 was a vintage slow to get out of the blocks. A cool and overcast spring meant slow ripening with amazing fruit flavours and zingy natural acids. Constant rain periods then meant everyone had to be on high alert for fungal diseases and picking was sometime dictated by incoming rain events. Crop levels were up after perfect flowering conditions, but this meant some fruit needed to be thinned to maintain intense fruit and high quality. Like 2016 Riesling and Chardonnay were outstanding and the Frankland River reds enormous and juicy.

the { WINEMAKING }

Some 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 between 9-12 days (depending on ferment character) to retain maximum fruit intensity and soft tannins. Aged in 2, 3 and 4 year old French barriques for 6 months.

the { TASTING NOTE }

The primary focus of this wine is to encapsulate the essence of Pinot Noir with little winemaking influence. Vibrant Pinot aromas emanate from the glass, lifted raspberry and spicy cherry characters with the underpinning earthy/mushroom tones and hints of dried plums. A medium bodied palate with ripe, supple tannins is in fine tune with careful oak nuances. Although designed for early drinking to make the most of the fresh appeal of the wine, there is enough natural structure to benefit from medium term cellaring.

the { ALCOHOL }

13.1%

the { PH }

3.65

the { T/A }

5.8 g/L

the { RESIDUAL SUGAR }

2.3 g/L

