

the {SUM}

2018 PINOT NOIR

{ **Variety** 100% Pinot Noir }

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

the { SEASON NOTES }

The 2018 was as close to perfect as we have ever seen in Western Australia.

Good winter rains and mild early Spring weather allowed the vines to establish healthy canopies and well balanced fruit loads. The mild/sunny weather continued with little in the way of extremes allowing for minimal disease pressure and even ripening and flavour development. A near perfect Autumn enabled picking to occur at optimum flavour and sugar development. We are expecting great things from this vintage.

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 raspberry aromas emanate from the glass, lifted black cherry characters with the underpinning earthy/mushroom tones and hints of dried spices. The tannins are ripe and supple with carefully integrated oak in a medium bodied palate. 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

