

Signature Series Pinot Noir

2020 6x75cl

Winemaker Notes

Lovely varietal intensity with wild strawberry and cherry, lightly savoury spectrum, vibrant and juicy, with gentle French oak influence.

Vineyard

The vineyards sit on a mixture of fertile red soils and grey soils with lines of granite and limestone.

Winemaking

Fermented in open fermenters, partial whole-bunch, with maceration varying between 7 and 21 days and a short maturation in French oak barrels (20% new).

Vintage

With losses due to smoke or fire damage in some area, meant yields were low, but of the regions unaffected the quality of the grapes is high

Food match

Grilled and Roasted Red Meats

Lovely with a creamy truffle pasta or braised veal.



Grapes

99.7% Pinot Noir
0.3% Shiraz

Region/Appellation

Yarra Valley

Alcohol by volume

13.50%

Residual Sugar

2.9 g/l

pH

3.48

Total Acidity

5.3 g/l

Drinking Window

2024 - 2026

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

25/12/2024