

Signature Series Pinot Noir

2021 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).

Food match

Grilled and Roasted Red Meats

Lovely with a creamy truffle pasta or braised veal.



Grapes

Pinot Noir

Region/Appellation

Yarra Valley

Alcohol by volume

12.50%

Tasting Guide



Tasting note printed

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