

Signature Series Pinot Noir

2019 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

The 2019 vintage was warm and dry, with good rainfall in December which helped with high temperatures that followed in January and February. The challenge came from the heat spikes that were followed by cool weather, impacting the yields. The region was hit by heatwave at the end of February, which brought forward the harvest and the fruit had to be picked in the space of three weeks. Luckily, the Pinot held well, delivering small but very good quality crop at the end.

Food match

Grilled and Roasted Red Meats

Lovely with a creamy truffle pasta or braised veal.



Grapes

Pinot Noir
Shiraz

Region/Appellation

Yarra Valley

Alcohol by volume

13.00%

Residual Sugar

2.8 g/l

pH

3.5

Total Acidity

5.94 g/l

Drinking Window

2024 - 2026

Tasting Guide

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

Tasting note printed

22/12/2024