



BETTER HALF

langbrook vineyard

2017 PINOR NOIR
YARRA VALLEY

tasting note

The 2017 Langbrook Vineyard Pinot Noir has perfumed aromas of dark cherries with earthy, briary and rose water notes in the background. Bursting with ripe stemminess, spice and dark fruits flavours, the wine is fine and complex with a long, juicy palate. The wine has excellent tannin structure with a polished fresh acid finish.

food matches

Red wine braised beef brisket pie; Duck Ragu with creamy Polenta.

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Grapes were sourced from the Langbrook vineyard at Yarra Junction in the Upper Yarra Valley. The soils consist of weathered clay loam that is free draining. This area was selected based on its consistent ability to provide a cool to cold growing season that is essential in the development of classic varietal Pinot Noir characteristics.

growing season

After a cool spring and summer and a nervous January and February we saw an amazing early Autumn spread through the Yarra Valley. A stand out growing season.

winemaking

Destemmed with 50% whole bunch included into 3 tonne open top fermenters it spent 2 days cold soaking for maximum colour extraction. A 20 day fermentation with regular hand plugging; two times daily during peak temperature of 30°C to extract fine tannins followed. Post alcoholic fermentation the wine spent 4 days on skins macerating. The wine was then pressed off skins to barrel for malolactic fermentation. The wine was matured in fine grained French oak, 15% new to support the fruit weight and depth while adding layers of complexity.

analysis

Alcohol 13.6%, pH 3.56, TA 6.62 g/L

packaging

750mL, 6 bottles per case