



BETTER HALF

2017 PINOT NOIR YARRA VALLEY

tasting note

The 2017 Pinot Noir has perfumed aromas fresh and pickled cherries with pot pourri and rose water in the background. Bursting with spice and dark fruits flavours, the wine is fine and complex with a long, juicy palate. The wine has excellent tannin persistence with a polished fresh acid finish.

food matches

Duck risotto; Steamed rice and truffle butter; Roast pork loin.

vineyard

Grapes were sourced from select small vineyards in the Yarra Valley. The soils mostly consist of weathered clay loam that is free draining. These vineyards were selected based on their consistent ability to provide a cool to cold growing season that is essential in the development of intense Pinot Noir varietal characteristics with balanced tannin and acid structure.

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 only (maintaining whole berries) into 3 tonne open top fermenters it spent 3 days cold soaking for maximum colour extraction. A 17 day fermentation with regular hand plugging; two times daily during peak temperature of 32°C to extract fine tannins followed. Post alcoholic fermentation the wine spent 5 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 13.1%, pH 3.55, TA 5.96 g/L

packaging

750mL, 12 bottles per case