



**HANDPICKED™
WINES**

2018 Wombat Creek Vineyard Pinot Noir

- Gold medal - Royal Queensland Wine Show
- Gold medal - Perth Royal Wine Awards
- Gold medal - Royal Hobart Wine Show



A NOTE FROM THE WINEMAKER

Wombat Creek Vineyard reveals more of its special qualities in this classy wine from a warm vintage.

SEASON

There were no big heat spikes in the 2018 season, but it was a warm season overall and the harvest was a little early. Cool weather and regular rain up until Christmas made a slow start to the season, setting up good ground moisture and vine health coming into summer. Extended dry, mild weather over January and February was excellent for ripening Pinot Noir fruit. Bunch weights were high, leading to good yields.

WINEMAKING

The fruit was handpicked in mid-March in cool, dry weather then chilled before destemming and vinification in open fermenters with wild yeasts and hand plunging. The wine was matured for 11 months in French oak barriques and puncheons. We chose a mix of used and new barrels from a selection of Burgundian coopers.

TASTING NOTE

Planted on steep slopes at higher elevation than any other vineyard in the Yarra Valley, Wombat Creek Vineyard boasts a long, cool growing season that is perfect for Pinot Noir wines with a beguiling mix of power and purity.

This wine has excellent palate weight, layers of red fruits and velvety tannin unfolding over a long finish.

REGION

The most elevated vineyard in the Yarra Valley, Wombat Creek is uniquely situated for premium cool climate wines. At 420m above sea level near Gladysdale in the Upper Yarra Valley, it is a true cool-climate vineyard with reliable annual rainfall averaging 1200mm. Pinot Noir and Chardonnay vines are planted on north and east-facing slopes on soils of free-draining red volcanic loam.

At the bottom of the vineyard a lily-covered spring-fed pond is the source of Wombat Creek, which joins Hoddles Creek and, eventually, the meandering Yarra River near Launching Place.

To the north, looking over dense Mountain Ash forest and folds of green hills dotted with wombat holes, the blue horizon is dominated by the saddleback ridge of Mt Donna Buang. The surrounding forest, fern gullies and creeks are home to platypus, lyrebirds, kangaroos, wallabies and, of course, wombats.

WOMBAT CREEK VINEYARD

SOIL

Free draining red volcanic loam

ELEVATION

420m

VINE AGE

Planted 1988/90

New plantings in 1995, 2018

Food Match

Roasted quail, miso-glazed salmon, mushroom dishes, confit duck, cassoulet, aged goats cheese and charcuterie.

Wine Style

Elegant & Refined
Textured & Savoury

Service

TEMPERATURE

12-18°C

CELLAR POTENTIAL

Now to 2035

