2018
Coolart Road
Pinot Noir

Our Thoughts

Made from the MV6 clone in D block on Coolart Road Vineyard this sultry perfumed Pinot Noir displays dark cherry, bramble and earthy notes that is beautifully rounded out by the chewy and grippy tannins. The rich palate keeps giving in the glass now and will in the bottle for some time.

Vintage Comment

Heavier than normal winter rains and cooler temperatures delayed budburst (our second latest) but warmer spring weather resulted in perfect conditions for flowering leading to very good fruit set and promising high yields. In fact, particularly down the hill, crop adjustment was required to ensure even maturity and high quality outcomes. Grapes matured with optimum sugar, flavour and tannin development resulting in high quality parcels from all sites. It was our third earliest harvest, leading to our shortest ever hang time (budburst-harvest 179 days against an average of 203 days).

Harvest Date

Hand picked 5th March 2018

Winemaking

- 20% whole bunches
- 30 days on skins in concrete
- following pressing, the wine was transferred to 17% new 228 litre French oak barrels for 11 months
- natural malolactic fermentation before bottling unfined and with minimal filteration

Alcohol

14.0% (8.3 standard drinks/750ml bottle)

Food Pairing

Roasted duck breast with Jerusalem artichoke. Serve at 14–17°C

Best Drinking

2020-2028+

Your Thoughts