



## GRAPE VARIETY

Pinot Noir + Shiraz + Pinot Meunier

## COLOUR

Light Ruby

## NOSE AND PALATE

Red Cherry. Plum. Cocoa. Textural. Plush.

## VINEYARD REGION

Orange and Tumbarumba and Mudgee

## VINEYARD ALTITUDE

250 - 1050 metres

## WINE ANALYSIS

Alc/Vol: 13.4% pH: 3.74 TA: 5.25g/L RS: 0.8g/L Yeast Type: Wild + X Pure + Syrah

## WINEMAKER

Simon and Will Gilbert

## PEAK DRINKING

Now until 2027

## VINEYARD CONDITIONS

Sourced from vineyards in Orange, Tumbarumba and Mudgee, this wine has the best of both worlds. With Shiraz being sourced from Mudgee, at an elevation of 520m above sea level, these grapes are quite rich and round due to the warmer climate where the mean January temperature is 23.5°C and average rainfall is 600mm per annum. Orange's cooler climate and higher elevation produces elegant and refined qualities in the Pinot Noir. Orange has a mean January temperature of 19.15°C with a variance between summer and winter months, and an average rainfall of approximately 875mm per annum.

The soil for all sites is predominately clay loam, which is deep and well drained. With underlying shattered rock and quartz being derived from basalt, these varying conditions add complexity and depth to the flavour and quality of the grapes.

## WINEMAKERS NOTES

Light bright red fruit profile and spice from the Pinot Meunier and Pinot Noir and then depth, structure and dark fruit from the Shiraz.

A bright, light, easy drinking style red!

Pinot Meunier from Tumbarumba and Pinot Noir from Orange was handpicked and Shiraz from Mudgee was selective head harvested. All 3 varieties were fermented separately as they were all harvested at different timings based on the optimal varietal ripeness.

Fermented in our small batch open stainless fermenters and gentle pumpovers occurred twice daily. At optimal tannin and flavour balance the parcels were separately pressed and matured in old neutral oak and stainless for 8 months. Blending then occurred and the wine was left to integrate together in stainless for 1 month prior to filtration and bottling.