

Redbank

King Valley Pinot Noir 2021

COOL CLIMATE
WINES FROM THE
KING VALLEY

FAMILY OWNED
VINEYARDS



Our Pinot Noir is sourced from vineyards at high altitude in the King Valley. The cool alpine climate and rich deep soils are the ideal growing conditions for Pinot Noir and a long ripening period allows the wines to develop ripe and full flavours.

WINEMAKING

This Pinot Noir has spent a minimum of 28 days on skins during fermentation. Small batch parcels are fermented on stalks and aged in oak for complexity. Limited use of oak and aging provides a fresh, vibrant and fruit driven wine.

TASTING NOTE

Soft red in colour, this Pinot Noir shows aromas of fresh strawberries, red fruits and dark cherries. It's palate is fresh and lively displaying hints of red fruit and spices, finishing with soft tannins.

TECHNICAL INFORMATION

Variety:	Pinot Noir
Vintage:	2021
Region:	King Valley
Oak:	Small percentage
Alc/Vol:	13.7%
Total Acid:	5.2 g/l
pH:	3.46

