

Raise A Glass & Ruffle Some Feathers

WHIFFLE WAFFLE ZOZI PINOT NOIR SOUTHERN NSW — 750ML

VARIETY

PINOT NOIR

REGION

SOUTHERN NSW

TECHNICAL DATA

ALCOHOL	11.0%
PH	3.38
ACIDITY	5.4
RESIDUAL SUGAR	5g/L
CLOSURE	Screwcap
AVAILABILITY	750ml

2021 PINOT NOIR

WHIFFLE WAFFLE

SOUTHERN NSW

TASTING NOTES

An earthy wine with mushroom aromas and hints of sour cherry which come through on the palate. This is a full-bodied Pinot Noir that has good grip and will further develop with age.

WINEMAKER COMMENTS

These grapes were sourced from our Southern NSW in Bigga, and although only a small vineyard produces some fantastic fruit, due in part to the love and attention the vineyard operator gives to this endeavor. The earthiness and body to this grape and what this vineyard produces is what attracts me to this wine, demonstrating that a Pinot Noir does not have to be a 'light' bodied wine and can give something more fulsome to the drinker.

VINIFICATION

Picked and pressed within 24 hours of harvest it was fermented in stainless steel tank prior to pressing off into new 30% new French oak (with the balance in old) and, aged for a period of 15 months. With some minor acid tweaks to elevate the fruit, those wonderful cherry flavours sit behind that earthiness whilst being supported by a solid tannin structure that doesn't need any enhancing.

FOOD

Duck dishes a serious must but also Roast Pork.

DRINK

15-16 degrees.

Enjoyed now but will also benefit from some mediumterm cellaring.



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