



PINOT NOIR 2019



TASTING NOTES

APPEARANCE

Bright, mid to dark cherry red.

NOSE

A fragrant, pure fruited nose of red cherry with a hint of cedar and vanillin. This complexity is from careful, restrained use of French Oak that enhance and support the delicate fruit flavours that we always want to maintain.

PALATE

The palate is silky smooth with gentle round edges; with pops of lingering raspberry and plum and a slightly grainy texture. Just needs time in the bottle at the moment but should be singing loud and long by 2020.

CONSUMPTION NOTES

DRINK BY

2028

BLEND

100% Pinot Noir

ANALYSIS

13.2% Alcohol, 3.66 pH, 5.9 g/L Total Acidity

WINEMAKING NOTES

VINEYARD

Austin's vineyard is located in the hills of the Moorabool Valley, just north of Geelong. Its unique terroir is formed via its tough limestone and basalt base, which provides ideal free-draining soil for grapevines.

Moorabool Valley's cool climate is largely continental by nature but still moderated to some extent by its proximity to the ocean, providing perfect conditions to grow world-class Pinot Noir. All vines are

planted north – south, trained vertically and the canopies managed to provide sufficient light and air into the fruit zone, maximizing quality and vine health.

Richard and Pamela Austin purchased the property in 1995, and by 1996 they had planted 62 hectares of vines of which 40 hectares is Pinot Noir - one of the bigger single plantings in Australia.

VINTAGE 2019

Cool to mild springtime conditions continued into the first weeks of summer, leading to fairly typical timing for flowering and fruit set to occur. Many warm summer nights and a dearth of rain saw our fruit ripen like crazy.

By mid February we were right into harvest mode and no matter how fast we harvested we barely kept pace with the rate of ripening. The resulting wines this year will certainly have a riper, more generous feel to them.

VINIFICATION

Fruit is picked cool at night and largely de-stemmed but not crushed to open fermenters for a warm soak before ferment kicks in with indigenous yeast. Fairly gentle maceration during ferment and pressed lightly after dryness.

Settled a few days before racking to well seasoned, tight grain French oak barrels of which 40% are new. After malo-lactic fermentation in barrel, we wait awhile before adding SO₂ for better colour stabilisation as SO₂ tends to bleach colour. The wine stays in our cool temperature controlled cellar and regularly topped until the following January when we taste every barrel – looking for only the best barrels to be blended together. This year the clonal mix is 46% MV6, 28% 114 and 26% D2V6.



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