

2022 PINOT NOIR

The Hidden Story range is a collection of wines that tell a clear and powerful story of Victoria's rich winemaking heritage. Crafted with the utmost care and passion, these wines are made exclusively from the finest grapes sourced from within Victoria.

Each wine from the Hidden Story range explores, engages and showcases the diverse terroirs of the grape-growing regions of Victoria. From the sun-kissed valleys to the cool-climate hillsides, these wines capture the unique sense of place while celebrating each varietal and wine style.

THE WINEMAKING

The 2022 Hidden Story Pinot Noir was picked in late March and early April in the mid-morning when the temperature was around 15°C with a sugar ripeness of 13 baumé. It was crushed to a static fermenter, inoculated with yeast and fermented at 24 - 26°C for seven days. The wine was pressed off and underwent secondary fermentation in a stainless steel tank. The wine was then allowed to mature unhindered in tank for 18 months before being prepared for bottling with minimal filtration and fining.

THE WINE

Our Pinot Noir exhibits aromas of ripe cherries and wild strawberries with a hint of cinnamon and earthy forest floor notes. The palate is elegant and lively, displaying rich, ripe winter berries, layers of spice, savoury tannins and a fine velvety finish.

Excellent with Duck Confit and Spring Onion Pizza. ALC/VOL: 13.5% pH: 3.45 TA: 5.98 g/L VEGAN FRIENDLY.

THE PACKAGING

The Hidden Story label features a bespoke art deco pattern with an emboss that adds texture, and a pop of bold red colour highlights the range name and variety to enhance shelf presence. The packaging is completed with the stylish Victorian Alps Wine Co. custom screwcap.

> THE WINEMAKER Rosalia Villarino



