

TERRA FELIX

YARRA VALLEY

PINOT NOIR

2017

AWARDS

94 points – Wine Showcase Magazine

COLOUR

Bright crimson red.

NOSE

Exotic and mysterious. Aromas of spices and red berries, intense red cherry and raspberry fruit. Perfumed and ethereal.

PALATE

Classic Pinot Noir with big flavours balanced beautifully with firm tannins. It has an old growth forest feel about it. Comforting and supportive. It has length that opens the way for dark fruit and earthy spices that linger on the aftertaste. There is a rich black cherry spice surrounded by vanillin oak. Lovely middle palate concentration supported by fine velvet like tannins.

WINEMAKING

The grapes were harvested on March 3 once balance between fruit flavour, tannin ripeness and natural acidity had been achieved. The grapes were gently crushed into open fermenters and hand plunged throughout fermentation to allow the expression of varietal and regional characteristics. The wine had skin contact for 16 days. It was then pressed off the skins and aged in premium oak barriques, 15% New, 85% 3-8 years, for 11 months before benign carefully blended, gently filtered and bottled.

VINTAGE REPORT

A wet winter delayed budburst creating a typical cool climate growing season. Vine balance and an even ripening period delivered grapes with exceptional flavour, structure and fineness.

QUICK NOTES

VINTAGE 2018

WINEMAKERS Willy Lunn

GRAPE VARIETY 100% Pinot Noir

GROWING AREA Yarra Valley, Vic

ALC %/VOL 13.1 % v/v

TITRATABLE ACIDITY 5.4 g/l

PH 3.59

CELLAR POTENTIAL 10 years

OAK French for 11 months



TERRA FELIX

雅拉谷黑皮诺 2018

奖项
94分葡萄酒展杂志

颜色
明亮的深红色。

气味
充满异国风情和神秘。充满香料，红色浆果，浓郁的红色樱桃和覆盆子水果的优雅香气。

口感
带有经典黑皮诺口感，口味浓郁，单宁紧实。并带有原始森林特有的味道。这款酒有悠长的味道，所以其余味中深色水果和泥土香料味道有很好的体现。这款黑皮诺带有浓郁的黑樱桃和香料味道，被香兰橡木的味道所包围。其中带有令人喜欢的浓郁中味，有天鹅绒般细腻丹宁。

酿制过程
葡萄于3月3日收获，收获的果实的风味，单宁成熟度和天然酸度之间达到了平衡。在收获后将葡萄轻轻碾碎到开放式发酵罐中，并在整个发酵过程中手工翻动果汁，以表达出其品种和区域特征。该酒与葡萄皮接触了16天。然后将葡萄皮取出，并在优质橡木桶中陈化11个月（15%的葡萄酒在新橡木桶，85%的葡萄酒在3-8年优质橡木桶），然后再仔细的混合，轻轻过滤并装瓶。

年份报告
潮湿的冬天让了葡萄萌芽比较缓慢，从而形成了典型的凉爽气候生长季节。葡萄的平衡和成熟期使葡萄具有独特的风味，结构和细度

信息速览

年份: 2018
酿酒师: Willy Lunn
品种成分: 100%黑比诺
生长区域: 雅拉谷
酒精度: 13.1%

滴定酸度 5.4 g/l
PH值: 3.59
窖藏潜力: 10年
橡木桶: 在15%新法国橡木桶和85%在3-8年的500升法国橡木桶中熟成11个月。

