

2017 Collection Yarra Valley Pinot Noir

- Outstanding vintage
- Fruit from the valley floor and Upper Yarra.
- Classic Yarra Valley Pinot Noir





A NOTE FROM THE WINEMAKER

Radiant fruit with vivid savoury notes - unmistakably Yarra Valley Pinot Noir.

SEASON

The 2017 vintage was a classic one in which overall mild and stable conditions produced superb quality fruit and wines of great balance, finesse and longevity. Dubbed a "Goldilocks" vintage, there was just enough and not too much - of everything. Vines ripened slowly, building great depth of flavour while retaining fine balance in sugar and acid. Harvest began in early-March, a little later than the long-term average and somewhat of a relief after the record-early vintage of 2016.

WINEMAKING

The fruit was handpicked in early March. It was destemmed then fermented in open fermenters with hand plunging and pumping over. The wine was matured for 10 months in a mix of old and new French oak barrels.

TASTING NOTE

A classic Yarra Valley Pinot Noir with signature herbal and savoury notes alongside bright berry fruits. The palate has excellent weight and fine tannin. From our vineyards at Yarra Glen and Gladysdale.

REGION

The Yarra Valley is a cool climate winegrowing area with relatively cool and dry summers and limited moderating influence from Port Phillip and Westernport. Most rainfall occurs in winter and spring and spring frosts can affect low-lying vineyards. Highbow Hill Vineyard was established in 1997 on rolling hills with panoramic views over the valley floor. The soils are sandy loam over clay and gravel over Yarra Valley mudstone.

Wombat Creek Vineyard in the Upper Yarra is the most elevated vineyard in the valley and is cooler, with higher rainfall. Mature vines are planted on steeps hills of red volcanic loam.

Food Match

Miso glazed salmon, duck confit, polenta with sautéed wild mushrooms.

Wine Style

Rich & Generous Textured & Savoury

<u>Service</u>

TEMPERATURE 13-18°C

CELLAR POTENTIAL Now to 2030

