## TASTING NOTES

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Harvest date

Vineyards

Viticulture

Winemaking

2019 Macedon Ranges Pinot Noir

Late March 2019

Little Hampton, Midhill, Big Shed, Straws Lane

Good winter rains set up the soil moisture into the growing season. A dry spring followed allowing full fruit set with good crop levels. Small consistent rains through the summer kept the vines growing and flavour and phenolic ripeness continued to accumulate. Fruit was hand picked in small batches in pristine condition.

Hand harvested fruit was carefully sorted and destemmed with 100% whole berries into small open fermenters. Natural fermentation occurred with daily hand pump overs and limited plunging to extract fine tannins and flavour. After two weeks on skins the wine was pressed then racked into new (30%) and used French Hogs Heads, where it rested and grew. The wine was then blended and filtered prior to bottling in January 2020.

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Titratable acidity

Alcohol

Residual sugar

Colour

Bouquet

Palate

3.54

6.4g/L

13.7%

Nil

Dark red with bright purple hues and brilliant clarity.

This elegant Macedon ranges Pinot Noir has brooding spice aromas including cardamom, cinnamon, sandalwood and citrus blossom. Mulberries and blackberries give lift in the glass as do violets with hints of blood orange. The wine has intrigue and flair in the glass, evolving through time.

Blackberries and spice appear fill the palate. The generous palate has breadth and expanse, yet shows poise from seams of grown ripe tannins. There are complexities galore with sandalwood and Campari spice interacting with brooding fruits and violet nuances. The palate is long and persistent yet light on its feet, bringing you back for more. A fine example of cool climate, high altitude Macedon ranges Pinot Noir.

Cellaring

Food match

Drink now - 2030

Traditional beef tartare, osso bucco, Roast cauliflower with chermoula.

Release date | Autumn 2020



