2018
Wallis
Pinot Noir

Our Thoughts

A beautiful bouquet of sage and boysenberry capture the fruit expression from this Flinders site. The chalkiness and mineral edge balance the fruit depth and harmonise the velvety tea-like tannins that cover the palate and delight as this wine opens up and evolves.

Vintage Comment

Heavier than normal winter rains and cooler temperatures delayed budburst (our second latest) but warmer spring weather resulted in perfect conditions for flowering leading to very good fruit set and promising high yields. In fact, particularly down the hill, crop adjustment was required to ensure even maturity and high quality outcomes. Grapes matured with optimum sugar, flavour and tannin development resulting in high quality parcels from all sites. It was our third earliest harvest, leading to our shortest ever hang time (budburst-harvest 179 days against an average of 203 days).

Harvest Date

Hand picked 18th March 2018

Winemaking

- 10% whole bunches
- 30 days on skins in concrete
- following pressing, the wine was transferred to 25% new 228 litre French oak barrels for 11 months
- natural malolactic fermentation before bottling unfined and with minimal filteration

Alcohol

13.5% (8 standard drinks/750ml bottle)

Food Pairing

Roasted pork loin, tarragon, and confit parsnip. Serve at 14–17°C

Best Drinking

2020-2028+

Your Thoughts