REDBANK SUNDAY MORNING PINOT NOIR

We have crafted generous and rich wines for Coles Liquor group, sourcing grapes from our King Valley vineyards. The Sunday Morning range was named after the tradition of Italian families in the King Valley, whom are the growers of many of our grapes, who get together on Sundays to make salami, crush home grown olives, share their home grown produce and enjoy family, friends, wine and food.

TECHNICAL NOTES

In 2019 and 2020, our winemaking team set out to investigate the high altitude Pinot Noir vineyards in the King Valley to see if a premium Pinot Noir could be grown from those vineyards. These vineyards were traditionally used for sparkling wines as they were seen as too cold for table wine use. Small volumes off many vineyards were made and judged and we were genuinely excited by the breadth of flavours of the vineyards available. Our 2021 Sunday Morning Pinot Noir is sourced from three vineyards at high altitude in the King Valley, utilising predominately the clone MV6.

WINEMAKING

This Pinot Noir has spent a minimum of 28 days on skins post fermentation and small batch parcels are fermented on stalks for complexity. It does not spend any time in oak, which provides a fresh, vibrant and fruit driven wine.

TASTING NOTES

Soft red in colour, this Pinot Noir shows aromas of fresh strawberries, red fruits and dark cherries. It's palate is fresh and lively although has a fuller body than most Pinot Noirs. It displaying hints of red fruit and spices and finishes with soft tannins.



Vintage: 2021 Variety: Pinot Noir Region: King Valley

Alc/Vol: 13.7%

Total acid: 5.57 g/l

pH: 3.68

Strawberry
Red fruit
Dark cherry

