



2018 ADELAIDE HILLS PINOT NOIR

COLOUR Pale to mid ruby red.
AROMA Layers of exotic spice, violet and cherry.
PALATE Cardamom, cranberry and black cherry with underlying toasty oak and smooth, silky tannins.

WINEMAKING
Cool fermentation on skins then pressed into stainless steel to optimise colour and flavour. The wine underwent malolactic fermentation and maturation on a small percentage of French oak to add length and spice.

VINTAGE
Vintage 2018 in the Adelaide Hills saw elegant wines crafted with great finesse and varietal intensity. Despite some extremes in weather throughout the growing season, the final stages of flavour development and a long slow ripening resulted in wines which will be remembered for their depth of flavour and colour.

FOOD MATCH
Tapas, soft cheese and light red meat dishes.

VINTAGE	2018
VARIETALS	Pinot Noir
REGION	Adelaide Hills
HARVEST	March 2018
CELLARING	Enjoy on release or within 2 years of vintage
ALC/VOL	14.0%
PH	3.56
ACIDITY	5.7 g/L

