



2017 ADELAIDE HILLS PINOT NOIR

COLOUR Pale ruby red.
AROMA Subtle spice, dark cherry and raspberries.
PALATE Morello cherry, warm spice, toasty oak and a smooth finish.

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

The higher than average rainfall during the winter months and a cooler spring delayed budburst and flowering resulting in vintage being 3-4 weeks late. Conditions during fruit ripening were quite dry and favoured full development of both flavour and colour.

FOOD MATCH

Tapas, soft cheese and light red meat dishes.

VINTAGE	2017
VARIETALS	Pinot Noir
REGION	Adelaide Hills
HARVEST	March 2017
CELLARING	Enjoy on release or within 2 years of vintage
ALC/VOL	13.0%
PH	3.46
ACIDITY	5.6 g/L

