

Liv

LIGHTER



2019 PINOT NOIR

COLOR Pale to medium red
AROMA Fragrant spice, cherry and strawberry, with subtle undertones of sweet oak
PALATE Juicy cherry, rhubarb and spice flavours with soft tannins and a lingering finish

WINEMAKING
The fruit was harvested in the cool of night to retain maximum fruit flavour. The juice was cool fermented on skins then pressed into stainless steel to optimise colour and flavour. The wine was then matured on French oak for a few months for just a hint of oak character and to add depth and complexity prior to blending and bottling.

VINTAGE SUMMARY
The vintage 2019 growing season was one of the driest on record. Controlled winter watering and careful monitoring of vine stress levels was key to a successful crop. Temperatures tended to be cooler in spring and early summer which caused a slower start to the season, as temperatures began to rise in late Jan early Feb ripening moved along a little quicker and the team were grateful the vines had sufficient canopies to protect the fruit through to maturity. The reds from this vintage show excellent depth of colour and fabulous tannins, whilst the whites display a rich array of romatics and bright fresh fruit flavours.

ENJOY WITH
Korean BBQ, pumpkin and fetta risotto, or washed rind cheese



NUTRITIONAL INFORMATION		
Servings per bottle (5) Av. serving size 150mL	Average qty per serve 150mL	Average qty per serve 100mL
Energy	372kJ (89 Cal)	248kJ (59 Cal)
Protein	<0.1g	<0.1g
Fat – total	<0.1g	<0.1g
Fat – saturated	<0.1g	<0.1g
Carbohydrate – total	1.2g	0.8g
Carbohydrate – sugars	1.2g	0.8g
Sodium	<5mg	<5mg

VINTAGE 2019
VARIETALS Pinot Noir
REGION Victoria
HARVEST March 2019
ALC/VOL 9.5%
CELLARING Enjoy young
PH 3.65
ACIDITY 4.6 g/L

*At least 25% lower in alcohol & calories compared to 750mL 2020 Liv Organic Chardonnay

Z I L Z I E
WINES - FAMILY OWNED

LIGHTER IN ALCOHOL | LIGHTER IN CALORIES | FULL IN FLAVOUR

