

PINOT NOIR VICTORIA | WINE OF AUSTRALIA | ALC/VOL





LIGHTER



2022 PINOT NOIR

COLOR

 Pale to medium red **AROMA** — Spice, cherry & strawberry with subtle oak undertones. Forest fruits & cranberry with warm spices, silky tannins and a lingering finish.

WINEMAKING

The fruit was harvested in the cool of the night to preserve freshness and quality. Individual batches were cool fermented in stainless steel, followed by lees stirring to give length and roundness to the palate. The wine was blended, stabilised and filtered prior to bottling.

VINTAGE SUMMARY

The conditions leading up to the 2022 vintage were cooler and damper than average. This, combined with some windy conditions during flowering resulted in a lengthier ripening period and an extended harvest. Mild conditions at the beginning of the year brought great aromatic expression across all whites. Some wet weather conditions followed, though still enabled the reds to yield bright fruit and varietal expression.

ENJOY WITH

Charcuterie, grilled bacon wrapped asparagus bundles, Italian stuffed portobello mushrooms

VARIETALS — Pinot Noir **REGION** ---- Victoria **ALC/VOL** — 9.5%

CELLARING — Enjoy Young ACIDITY ---- 5.2 g/L



SERVINGS PER BOTTLE (5) Av. Serving Size 150ml Energy		AVERAGE QTY Per Serve 150ml 372kJ	AVERAGE QTY Per Serve 100ml				
						(89 Cal)	(59 Cal
				Protein		<0.1g	< 0.1
Fat	- Total	<0.1g	< 0.1				
Fat	- Saturated	<0.1g	< 0.1				
Carbohydrate	- Total	1.2g	0.8				
Carbohydrate	- Sugars	1.2g	0.8				
Sodium		<5mg	<5mg				

*AT LEAST 20% LIGHTER IN ALCOHOL & CALORIES COMPARED TO 750mL 2020 LIV ORGANIC CHARDONNAY