









# LIGHTER



# 2023 PINOT NOIR

COLOR -	Pale to medium red
AROMA -	Bright cherry and strawberry with
	subtle spices and a touch of oak
PALATE -	Charming red berry fruits with gentle spices,
	smooth 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 Murray Darling region experienced a cooler and wetter than average growing season, resulting in a later start to Vintage 2023 than usual. Harvest began in February and concluded in April, with the cooler summer temperatures contributing to excellent fruit development. Modest crop levels and a slower ripening process resulted in fruit with beautiful natural acidity and concentrated aromas and flavours.

### **ENJOY WITH**

Grilled lamb chops with rosemary, garlic and roasted root vegetables, or a wild mushroom risotto with parmesan.

VARIETALS -	Pinot Noir	CELLARING	— Enjoy Young
REGION	Victoria	PH	3.52
ALC/VOL —	9.5%	ACIDITY -	5.5 g/L

SERVINGS PER BOTTLE (5) Av. Serving Size 150ml		AVERAGE QTY Per Serve 150ml	AVERAGE QTY Per Serve 100m
		(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	<5m

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