

## 2012 Pinot Noir

#### Region

Yarra Valley (Gruyere)

#### Vines

Pinot Noir planted 1969 / 1981 / 1984

Four clones from one block comprising of three different vine ages: 1969, 1981 (close-planted) & 1984. The 1969 plantings are some of the oldest Pinot Noir vines in the whole country.

#### Winemaking

Hand harvested and destemmed without crushing to retain whole berries in 600kg fermenters. Some stalks employed to lend lift and structure. Hand plunged twice daily for gentle extraction before pressing when fermentation is complete. Malolactic fermentation in French oak barrels (50% new), maturation 20 months.

### Aroma & Bouquet

A melange of red, blue and black cherry fruits with some brambly forest floor and savoury spices.

### Palate

Layered with sweet fruit and spice flavours with structure from oak maturation lending a firm tannin backbone.

# Cellaring

The firm tannins will support this wine through years of cellaring.

13.5% ALC

