

2017 'Myrtle Point Vineyard' Pinot Noir



The Wine	Red berry and plum fruit with a counterpoint of earthy and savory characters. Bottled without filtration giving the wine textural complexity and a fine tannin structure.
Winemaking	Made in series of small open fermenters. Some of which were fermented with the inclusion of 30% whole bunches, to allow for added fruit character, structure and complexity in the finished wine. Approximately 15% whole-bunch in total. All ferments were hand plunged twice or three time daily. Once primary fermentation was complete, wine was pressed to a mixture of new (15%) and seasoned French Oak barrels for Malo-lactic fermentation and maturation. Coopers used were Sirugue, Damy, St. Martin, Bossuet and Mercurey. Wine remained in barrels undisturbed for 10 months until being racked out for blending. Wine was bottled unfiltered in mid-February 2018.
Viticulture	2017 was a year most remembered for being easy to work with from a grape-growing point of view. The kind of year when the weather doesn't throw any surprises and lets the Viticulturalist grow high quality grapes. The kind of year you hope for every year. A wet winter followed by a fairly mild spring allowed the vines to set a very even crop supported by a very healthy and active leaf canopy. No heat waves or major rain events let the vines continue to develop beautiful small bunches with great flavour concentration. Although overall yield was slightly below average, the flavours were excellent. Harvest occurred in-line with the long term average, starting in early to mid-March.
Vineyard	Made exclusively from fruit grown at the Myrtle Point Vineyard in the coastal Gippsland Lakes District, Victoria. Located between the Great Dividing Range and Bass Straight, the Gippsland Lakes District enjoys a cool, semi-maritime climate.
Soil	The Myrtle Point Vineyard is located on a limestone bluff above the Mitchell River. The soil structure of the vineyard is classic <i>Terra Rosa</i> over Limestone which is highly unusual in Gippsland.
Reviews	"Light colour but no want of flavor or drive. Satsuma plum and red cherry fruit threaded with tendrils of spicy, savoury palate and tannins" – 2020 James Halliday Wine Companion
Harvest	5 th to the 18 th of March 2017.
Clone	MV6, planted in 1997.
Alcohol	13.6 % Alc/Vol.
pH	3.56
T/A	8.3g/L
Vegan	Not Vegan Friendly. Some barrels fined with egg whites.