

2018 'Myrtle Point Vineyard' Pinot Noir



Accolades **Trophy – Best Red Wine**, 2019 Gippsland Wine Awards
Trophy – Best Pinot Noir, 2019 Gippsland Wine Awards
95 Points – Gold Medal, 2019 Gippsland Wine Awards.

Sturdy, almost beefy, with macerated cherry and woody spice characters pushing through. It's a somewhat backward, earthen, more-bass-than-treble wine with sweet, toasty, malty characters as highlights and good momentum through the finish. Again you'd bet that it will age well. 94 Points. Halliday Wine Companion 2021.

The Wine Classic Gippsland Pinot Noir – Generous bright cherry and plum fruit balanced with the more savoury earthy and spicy notes. Clear varietal and regional character, bright fruit with complexity and texture.

Winemaking Made in a series of open fermenters using a variety of winemaking techniques for ultimate complexity, structure and depth. We used 4 different yeast strains throughout the ferments, RC212, IOC Révélation terroir, M2 and AMH. We also had various amounts of whole clusters added to individual fermenters ranging from 0% up to 30%.

All ferments were hand-plunged at least twice daily, and allowed to ferment until completion. The wine was then pressed to tank, combining both the pressings and the free-run fractions, before being sent to barrel the following day. 15% new French Oak barrels were used in the blend, with the remainder being in seasoned French oak, and allowed to age in the cellar for 10 months. Coopers used include Damy, Sirugue, St Martin, Mercurey and Bossuet. The wine was cross-flow filtered prior to bottling in February 2019. This wine was not fined with any animal products and is proudly vegan.

Viticulture The 2018 vintage will be remembered as one of particularly high quality. Unusually dry winter conditions continued through summer, with the only rainfall fortunately coming with ideal timing. These conditions allowed the vines to progress through summer without complication, ripening a slightly larger than average crop of grapes. All Pinot Noir vines were shoot thinned in October to create an open and light filled canopy. Summer trimming also occurred when necessary. The unusually warm and dry conditions persisted throughout the Summer and brought ripening forward so that harvest occurred about 10 days earlier than the average.

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 Strait, 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 *Terra Rosa* over Limestone which is highly unusual in Gippsland.

Harvest 5th to the 21st of March 2018.

Clone MV6, planted in 1997.

Alcohol 13.8 % Alc/Vol.

pH 3.59

T/A 8.1g/L

Vegan Vegan Friendly.