

2017 CLIFF BLOCK Pinot Noir



The Wine	More savoury and textural than the Myrtle Point Pinot Noir, yet highly aromatic. Black cherry, dark plum, earthy spice and tannin structure. This wine has a full and textured palate with superb varietal fruit character, complexity and length. An exceptional example of Gippsland Pinot Noir.
Winemaking	Handpicked fruit was gently destemmed and added to the fermenter with the inclusion of approximately 25% whole clusters. The fruit was chilled and allowed to cold soak for two days before being warmed up and inoculated with the yeast IOC Révélation Terroir. The ferment was hand plunged twice daily to extract colour and structure. At the completion of fermentation, the wine was pressed to tank and both the free-run and the pressings fractions combined, before being transferred to barrel the following day. We used 35% new French Oak barrels in the blend, made by the coopers Sirugue, Mercurey and Bossuet. 11 months ageing in the cellar where the wine underwent Malo-Lactic fermentation. This wine was neither filtered nor fined prior to bottling, and a natural sediment may remain. Vegan Friendly.
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.
Cliff Block	The Cliff Block is planted on a limestone bluff high above the Mitchell River at the southern end of the Myrtle Point Vineyard. The exposed site is naturally low yielding and consistently produces Pinot Noir with great intensity and complexity.
Soil	The Myrtle Point Vineyard is located high on a limestone bluff above the Mitchell River. The soil structure of the vineyard is classic <i>Terra Rosa</i> over <i>Limestone</i> which is highly unusual in Gippsland.
Reviews	"It certainly has personality. It's reductive and smoky, autumnal, undergrowthy, a little gamey perhaps, definitely meaty. Then come the cherries and cranberries. It's murky and complex; the one thing it's not is boring". 92 Points. Halliday Wine Companion 2021.
Harvest Date	16/3/2017.
Alcohol	13.6 % Alc/Vol
Clone	MV6, planted in 1997.
Total Make	217 dozen.
pH	3.58
T/A	8.1g/L