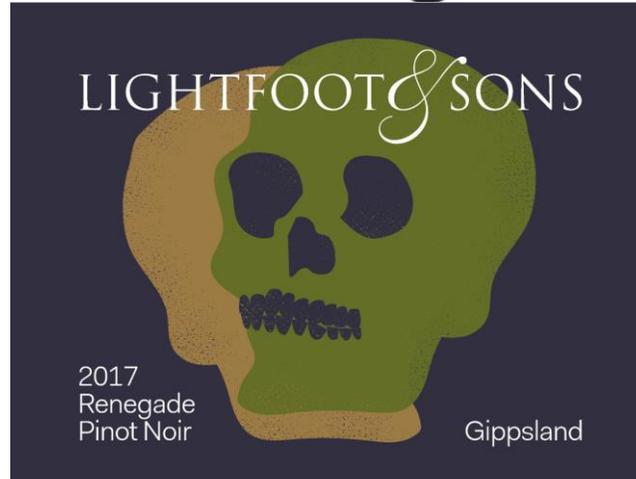


LIGHTFOOT & SONS



The Wine Part of an experimental series of wines to push our creativity and understanding as winemakers and grape growers.

The premise for the "Renegade" was to let nature take its course with a bare minimum of winemaker intervention. 100% whole-bunch fermented, 100% indigenous yeast, no plunging or pumpovers, and foot stomped just once. The wine is an uncompromising example of wild fermentation and whole-bunch character. Aromatic, complex, intense, textural and a little bit wild.

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. Careful shoot-thinning in Spring as well as Summer hedging of the canopy allowed for good sunlight penetration and air flow, resulting in good colour concentration and flavour. Although overall yield was slightly below average, the flavours were excellent. Harvest occurred in line with the long term average, starting in early March.

Winemaking The 2017 'Renegade' Pinot Noir was hand-picked on the 6th of March, at 24.2 brix (13.4 Baume). The fruit was carefully sorted in the vineyard, then taken to the winery and added to a small open fermenter as 100% whole bunch. Dry Ice was added to eliminate oxygen, then the fermenter was sealed and allowed to ferment naturally. After two weeks, it was opened and foot-stomped to breakdown some of the bunches and mix the wine. It was again sealed and let to ferment out for another 10 days. Here it was pressed and put straight into 1 new French oak Barrique (Bossuet), and one seasoned French oak Hogs Head (Sirugue). Malo-lactic fermentation was allowed to occur naturally. In February 2018 the wine was racked from the barrels, blended, and bottled unfined and unfiltered.

Vineyard Myrtle Point Vineyard is in the Gippsland Lakes District. Located in far eastern Victoria, between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate. Soil structure of the Myrtle Point vineyard is Terra Rosa over limestone.

Harvest Dates 6th of March 2017.

Clone MV6 planted in 1997.

Alcohol 13.8 % Alc/Vol,

pH 3.71,

T/A 6.2g/L