



2019 Chameleon

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

The Chameleon came about with a suggestion from our lovely French cellar hands who had had some experience producing a “blanc de noir” style wine in their homeland. As lovers of red Pinot Noir, we thought why not make a white Pinot Noir? And so we did.

A pale light straw colour with a green tinge. Intriguing nose with perfume and pear, spice and musk. The palate is generous and textural with balanced phenolic grip. Barrel ferment character and lees expression combine with the fruit to enhance the tension between red grape and white wine.

Viticulture The 2019 vintage will be remembered as a very challenging year, but ultimately a very successful year. The second year of drought proper made for a challenging vineyard growing environment. Access to the Mitchell River allowed us to nurture the vines through the long dry summer while the absence of rain meant grapevine diseases were, thankfully, not an issue at all. A mixture of both Spur and Cane pruning set the vines up for a warm and fairly calm Spring which allowed the vines to set a good crop of fruit. A very dry post-Christmas period brought the ripening of the grapes on quickly, and harvest dates were about a week earlier than normal.

Winemaking The Pinot Noir for the 2019 Chameleon was picked on the 6th of March 2019, and put straight into the press. The “free run” juice as well as some light pressings were put directly into two seasoned French barriques. No settling or fining of the juice. Barrels were fermented using the chardonnay yeast CY3079 at cellar temperature. Post ferment, the wine was sulfured to prevent malo-lactic fermentation, and left to sit on lees for 9 months. The wine was then blended, given a light fining and prepared for bottle.

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 2019.

Clone MV6 planted in 1997.

Alcohol 13.4 % Alc/Vol,

pH 3.42

T/A 7.2g/L