

HAND CRAFTED WINES ALL SEWN UP.

2017 ADELAIDE HILLS 'CONTOUR' PINOT NOIR

Over recent years there has been a trend of earlier starts to vintage, the 2017 vintage started 3 weeks later than average. This is attributed to good strong winter and heavy spring rains coupled with low temperatures. The vines developed good canopies due to adequate good soil moisture, setting them up for an excellent season. The days post-Christmas were mild and dry allowing steady ripening conditions and reduced the high disease pressure of spring.

Handpicked the 2017 Pinot Noir is made from three clones, 114, 115 and 777 grown on Monomeith vineyard in Ashton hills. The clones are fermented separately and kept separate in barrel until blending just prior to bottling. The wine is aged in 20% new French oak the remainder in mature barriques. The wine remains on yeast lees until just prior to bottling when racking and blending occur.

TASTING NOTES -

Our Pinot Noir is a clear ruby coloured wine of medium intensity. It has with pronounced aromas of strawberry and notes of cherry pie, under-laid with dark luscious plum and the earthy smells of fresh rain. A medium bodied wine with fine silky tannins, good acidity, and a lingering finish.

FOOD MATCH -

This wine will pair beautifully with Asian inspired dishes, duck, and salmon.

WINEMAKER: Jodie Armstrong

VINTAGE: 2017

VARIETY: Pinot Noir 100%

REGION (GI): Adelaide Hills. Sub region: Ashton

BOTTLING ANALYSIS: Alcohol 13.5%, pH 3.49, TA 6.35, RS 2.6

CLOSURE: Screw Cap

