



2016 Small Lot Pinot Noir

Aromas imply strawberry, blackcurrant, apple peel, black tea and dried flowers. Lite tannins contribute a silky, creamy texture. Flavours bring to mind cooked cherry, cranberry, blueberry and plum.

Sourced 20% from the Moira and 80% from the Mottiar Vineyard as grape sugars averaged 21° Brix.

Primary fermentation was augmented by a 30% addition of un-pressed must from grapes fermented in whole clusters. The wine finished malolactic fermentation and aged for nine months in French oak barrels, with 13% in new barrels.

At the time of bottling, the wine was measured at 12% alcohol, 0 grams per litre residual sugar, 5.7 grams per litre titratable acidity and 3.64 pH.

Only 368 cases were produced. Enjoy now to 2023.

Food Companions: Best served near 14° C. Serve roast beef, lamb or grilled peppers or parsnips.