



WARRAMUNDA ESTATE

ESTATE

2017 PINOT NOIR



BLEND
Pinot Noir

COLOUR
Ruby crimson red

AROMATICS
Dynamically fragrant with an evolving dominance of purple flowers and a herbal twist.

PALATE
The palate has a juicy, flavoursome core of well-defined red fruits & black forest on a bed of dark cacao & savory spice framed by fine and silky tannins.

AGEING POTENTIAL
25 years.

WINEMAKING
MV6, 114 and 115 clones were selectively hand harvested separately, and fermented in a range of combinations of whole bunch and whole berry. Each parcel was cold soaked until ferment kicked off naturally. All whole bunch ferments were left untouched in sealed tanks to undergo some partial carbonic maceration for 6 days, before de-stemming for alcohol fermentation on skins for control over temperature and extraction. Each parcel was pressed separately to 500L French puncheon barrels and matured on lees for 18 months before blending and bottling. No new oak in the final blend, with majority being 1, 2 and 3 year-old oak.

VINEYARD NOTES
The aim of the Warramunda's Four Pinot Noir clones has always been to learn more about the detail of the site year on year, but also to explore the relationship between maturation time on lees, and freshness – a sensitive balance for this variety. We're looking to coax subtle complexing secondary characters and structural elements from a longer elevage, whilst preserving a core of primary freshness and vitality. The 2017 very much reflects this philosophy.

WINEMAKING DATA
Geographical Indication / Coldstream, Yarra Valley
Harvest Date / 5th March 2017
Oak / 16 months in Seguin Moreau & Francois Frères
pH / 3.61 Titratable Acidity / 5.58g/L Alcohol / 13.2%
