

Pinot Noir 2015

Tasting Note

A rich textural red wine, aromas are of ripe cherry fruit and spice with a slightly savoury note. The ripe fruit flavours come through on the palate with toast and spice undertones a layer of complexity. A delicate balance of acidity and tannin make this a wine which will age gracefully.

Winemaking

Fruit from low-yielding vines was selectively harvested, gently crushed and chilled for a pre-fermentation cold soak to extract colour and fruit flavour. The must was then warmed, inoculated with selected yeast and fermented over 7 days to dryness with a daily routine of traditional hand plunging to maximise tannin extraction.

Harvest date: 28 March 2015

Release date: 1 April 2016

Oak aging

After pressing the wine was matured for 10 months in French (90%) and American (10%) oak barrels.

Cellaring Recommendations

This is a very approachable wine for drinking today but with enough structure and richness to develop very well over the next ten years.

Food Matching

This rich red wine is perfect for drinking with venison steak or roast duck.

