



Upper Reaches Pinot Noir 2015

Tasting Note

A selected parcel of premium fruit was chosen and carefully tended from the vine to the barrel to bring you our Upper Reaches selection. Aromas are of ripe cherry fruit and spice with a slight savoury undertone. The flavours of ripe dark berry and cherry come through on the palate with toast and spice adding 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. It underwent 100% MLF and after pressing the wine was matured for 10 months in 1 and 2 year old French (90%).

Harvest date: 28 March 2015

Release date: 1 June 2017

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 a delicious cheese platter, venison steak or roast duck.

