

# 2019 PINOT NOIR



## WINEMAKING NOTES

The grapes for this wine were 100% Abel clone sourced from the top terrace of the Askerne vineyard. The fruit was fermented in open top tanks with wild yeast and gently plunged for extraction. After pressing, the wines were settled and racked to oak barriques. Here they completed malolactic fermentation and were matured for 9 months before blending. The final blend has a 20% new French oak component and 30% second fill oak.

## ANALYSIS

pH 3.82  
TA 4.8g/L  
Alc 14.0%

## TASTING NOTE

The nose shows lovely blackberry and spice aromas, supported by floral notes of violet with a touch of jasmine that has been enhanced by toasty oak. The palate is generous and full with an underlying texture derived from the fruit tannins. The finish is persistent with a lovely soft acidity.