

# 2018 Regional Selections Yarra Valley

# Pinot Noir

- Cherry fruits with a savoury edge
- Warm, but steady season
- Good fruit intensity





### A NOTE FROM THE WINEMAKER

A true regional wine style, with fruit from our vineyards on the valley floor and the Upper Yarra

### **SEASON**

There were no major heatwaves in the 2018 season; nevertheless, it was a warm season overall and the harvest was a little early. Cool weather and regular rain up until Christmas made a slow start to the season, setting up good ground moisture and vine health coming into summer. An extended dry, mild patch over January and February was excellent for Pinot Noir, helping create excellent depth of flavour balanced with lively acidity.

## WINEMAKING

The fruit was harvested in mid-February and was destemmed then vinified in open fermenters. The wine was matured for 10 months with French oak.

### **TASTING NOTE**

This is a typical Yarra Valley Pinot Noir with aromas of cherries and summer berries and hints of spice and oak. The palate has juicy red fruits and soft tannin.

#### **REGION**

With fruit from several premium vineyards in the Yarra Valley, this is a true regional wine style. Our two Yarra Valley vineyards, Highbow Hill and Wombat Creek, contribute fruit to the blend.

Highbow Hill Vineyard is planted on hills near Yarra Glen on the valley floor; the soils are sandy loam over clay and gravel over Yarra Valley mudstone. Most of the Pinot Noir vines were planted in 1998.

Planted at 420m on steep slopes outside Gladysdale in the Upper Yarra Valley, Wombat Creek Vineyard is a true cool climate site in any season. The soils are freedraining red volcanic loam and the vines are 30 years old. Reliable annual rainfall averages around 1200mm.



Charcuterie selection, pizza/pasta with porcini mushrooms, barbecued meats.

# Wine Style

Soft & Fruity
Textured & Savoury

# **Service**

TEMPERATURE 13-17°C (On a hot day, don't be afraid to pop it in the fridge to cool slightly)

CELLAR POTENTIAL 2025

