

2014 ESTATE GROWN PINOT NOIR

Yarra Valley, Bilbul



PRODUCER PROFILE

Estate owned by: De Bortoli family

Winemaker: Steve Webber

Estate founded: 1928

Region: Bilbul NSW, Australia



COMPOSITION

Pinot Noir 97.5%

VINEYARDS

The Yarra Valley is one of Australia's coolest regions with elevation varying from 50 meters to 15748 inches. Rainfall is winter/spring dominant, with the summer relatively cool, dry and humid. The traditional grape growing areas on the northern side of the valley are grey to grey-brown in color on the surface and range from loamy sand to clay loam in consistency with red-brown clay subsoils, frequently impregnated with rock. The other major soil type is the immensely deep and fertile red volcanic soil on the southern side of the valley. The continental cool climate and the variation in altitude and soil types in this hilly region creates differences in climates and exposure, which allows several varieties to excel. One of Australia's most historic wine regions.

WINEMAKING

Fruit was hand harvested and hand sorted over a sorting table. A combination of 80% whole berry and 20% whole bunch is tipped into open fermenters. 18-22 days of maceration and fermentation with wild yeast. Pressed, settled overnight and then filled to barrel by gravity. Allowed to mature for nine months at 61° F in 225L French casks. Will continue to develop complexity and interest for four to six years in a good cellar.

TASTING NOTES

Typical estate style with perfume, structure, some whole bunch characters and soft tannins. Medium red appearance. Bright fruit, aromatic, whole bunch, complex, red fruits, spice. Gentle tannins, plump, richly textured, long and fine.

FOOD PAIRING

Ideal to combine with roast duck.

Technical data

Alcohol: 13% | pH: 3,69 | Residual Sugar: 2,4 g/l | Total acidity: 6,2 g/l