

# 2015 RR 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 89%

## VINEYARDS

The Yarra Valley is one of Australia's coolest regions with elevation varying from 1969 inches 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

The grapes are both hand and machine harvested with a percentage of the hand harvested used for whole bunch inclusion. A combination of winemaking techniques are used to produce a final blend with complexity and balance. These include cold maceration prior to fermentation, inclusion of whole bunches and warm fermentation at 86° F to 90° F. Minimal handling and filtration is adopted to preserve fruit flavour.

## TASTING NOTES

Vibrant red and bright. Perfumed, complex, whole bunch characters, red fruits, spice, smoky oak. Supple feel, gentle tannin, darker fruit flavors, wood spice, gentle, delicious. Will continue to develop complexity and interest for up to 4-6 years in a good cellar. Wine style: Dry / Medium Bodied

## FOOD PAIRING

These lighter styles match well with: white meat , like roast pork, chicken or duck, and hard cheeses , like parmesan, romano or vintage gouda.

## Technical data

Alcohol: 13% | pH: 3,55 | Residual Sugar: 3,8g/l | Total acidity: 5,6g/l