

Indigo Vineyard Pinot Noir

2019

Beechworth VIC

Tasting Notes

Beautiful medium density colour and lovely, complex aromas of dark cherry and Campari-like notes. These characteristics follow through to the palate showing great balance, with flavours of charred oak and savoury, 'forest floor' characters that carry through to the finish. A Pinot Noir that will age well over the medium to long term.



Winemakers Comments

Sufficient winter rainfall in 2018 saw the vines off to a great bud burst. A cool, dry, early growing season saw the vines in good health and then 200mm of rain fell in early December. This resulted in great canopy growth which sheltered the vines during the heat spike in mid-January. Harvest progressed under clear blue skies.

Vinification

Retention of fruit character is always important. Processing involved cold soak of the must for a few days and included approximately 20% whole bunches in the ferment. No post ferment maceration was under taken. Oak maturation was in predominantly used French oak barriques and bottled at the 12 month mark. This wine is a blend of the 3 clones 114, 115 & MV6.

Food

Enjoy with duck, quail or steak tartare.

Drink

This wine will mature further although enjoyable as a rich young Pinot Noir. Enjoy over the next decade.

VARIETY

Pinot Noir

REGION

Beechworth VIC

TECHNICAL DATA

Alcohol	12.5%
рН	3.59
Acidity	5.7g/L
Residual Sugar	O.38g/L
Closure	Screwcap
Availability	750ml
RRP	A\$66







