



2017 Signature Series Pinot Noir

red plum | cranberry | spice | savoury | silky tannins

Vintage Notes

"In contrast to the warm and compact growing season of 2016, Vintage 2017 saw a return to more traditional conditions. A cool and wet spring delayed budburst and flowering and consequently we had a later start to harvest in early March. Some truly ideal weather followed with about three to four weeks of blue skies and temperatures in the high 20's with no heat spikes. The even temperatures, cool nights and long ripening period provided us with some excellent fruit across all varieties." *Rob Dolan – Winemaker*

Wine Notes

Colour	plum red, hints of purple
Aroma	black cherry, blueberry, five spice + potpourri
Palate	supple, berry fruits, bright acidity, gentle tannins, structured, lingering finish
Cellar	mid term cellaring - 10 years

Viticulture

Region	Yarra Valley
Vineyard	Willowlake Vineyard, Gladysdale Mandala Vineyard, Yarra Junction
Clone	MV6
Harvest	handpicked 15th + 18th March 2017

Winemaking

Process	gently destemmed, whole berry, 20% whole bunch,
Fermentation	open pots, 4 day cold soak, partial wild ferment, foot stomped, warm ferment to 34 degrees c, no post ferment maceration
Barrel	barrel select French oak, aged in 40% new, + 60% first + second use for 10 months, MLF in oak
Alcohol	13.5%
Winemakers	Rob Dolan, Adrian Santolin + Tim Holmes

