



VITICULTURE

Estate block H & I Block

Harvest date 26 Feb - 3 Mar 2018

Vine clone, age & features

Produced from heritage, low yielding vines, VSP trellis system, planted on north facing slopes.

Site selection

H-Block is the backbone of the Reserve Pinot Noir blend. At 34 years of age, this is one of our icon sites. It consistently produces our highest quality Pinot Noir, the soil is naturally low yielding giving optimum vine balance. I block was planted in 1989, as a clonal trial block. The D5V12 adds another dimension to the Reserve Pinot Noir.

Vintage notes

2018 was an excellent vintage in the Yarra Valley. A slightly warmer season with a mild autumn allowed lovely flavour development with good balance. Cool nights and warm days gave perfect ripening conditions, with the fruit in excellent condition at harvest. Yields were 5 tonnes per hectare.

WINEMAKING

Skin contact time 12 days

Yeast type Excellence Grand Rouge

Fermentation time Five days

Malo-lactic ferment 100%

PH 3.48

TA 6.1 g/L

Alcohol 13.8%

Cooperage

Mercury, Francois Freres, Bossuet

Vessel type, age and size

French Oak: 20% new barriques; and a mix of one to two year old barriques (225L) and puncheons (500L)

Winemaker notes

The fruit batches are kept separate in barrel and blended to the style intended to express the truest form of the varietal character and the site.

The 2018 Pinot Noir has an immediate vibrant fruit aromas of red fruits with toasty oak overtones, reflective of the warmer year.

The palate is finely layered opening with fleshy pure fruit, a silky texture, fine tannins and an elegant palate. It has wonderful persistence of flavour and excellent potential for long term cellaring.

Drink now and over 10 or more years.