

Colour

Bright ruby red.

Nose

This appealing Pinot Noir is full of generous red fruits on the nose with intense raspberry and plum aromas gradually opening to reveal subtle chocolatey notes.

Palate

With a palate full of vibrant red fruit, this wine exhibits raspberry, cherry and plum flavours, well balanced with chocolate undertones and earthy hints.

Vintage & Winemaking Notes

A wet winter left soils well hydrated then mild spring temperatures kicked off strong early canopy growth. Pinot Noir was flowering by mid December - slightly earlier than usual. A spell of damp weather around that time affected pollination and meant the bunches were open with lots of smaller berries in them. After the wet winter and spring, the last significant rain of summer was on Christmas day when 27mls fell. For the rest of the growing season the warm dry weather was perfect for growing disease-free fruit and led to an early harvest. The dry summer had reduced the size of the berries and so crops were a bit lighter than early estimates had predicted. Vintage itself was really concentrated with all varieties harvested over 22 days compared to the 33 days in 2018. The 2019 harvest is of very high quality with pristine fruit and great flavours. Pinot Noir will be relatively dark in colour with very concentrated flavours and in a riper style than the past two vintages.

Food Match

This Pinot Noir would be an ideal match with medium rare venison backstrap with roasted beets, rocket salad topped with toasted walnuts and a blackberry jus to compliment.

Cellaring

2 - 4 years cellaring in a dark cool environment will reward you well.

Wine Analysis

Alc: 13.5% pH: 3.66 TA: 5.53 g/l RS: 1.2 g/l

George Elworthy, Winemaker