

# Santolin

Vintage  
2012

Grapes  
100% Yarra Valley Pinot Noir. Clone MV6

## Winemakers Notes

This 2012 Pinot Noir, produced from fruit grown on a single block in the 'Syme on Yarra' vineyard is the first release from Adrian Santolin. It has been hand crafted using whole bunches, natural fermentation and minimal intervention. No fining agents or filtration have been used in the making of this wine.

Hand picking commenced on Feb 25th 2012, grapes

were then chilled overnight. 100% whole bunches were transferred to an open fermenter, the bunches were foot plunged then left to ferment naturally over a 21 day period with regular hand plunging. Once dry, the ferments were pressed to a mixture of new and old French oak barrels where they underwent malolactic fermentation. On completion of malo, the wine was sulphured and matured on lees until blending. Only topping and stirring was conducted during this period.

## Ageing

10 months in French oak barrels, of which 20% were new. Blended and bottled without filtration in January 2013.



**Alcohol**  
13.5%

**pH**  
3.45

**TA**  
6.3g/L

**Cellaring**  
10+ years

**Fermentation**  
Open top fermenters

**Oak Maturation**  
10 months in 100% French oak - 20% new

**Tasting Notes**  
Wild, earthy characters, hint of dark cherries. Richly textured and complex. Delicate and soft with fine acid.

**Total Production**  
135 dozen

**Additional Notes**  
Suitable for vegans

## Overview

This wine has been made using minimal intervention from the winemaker. Fining agents are not used, acid and tannin are not added, fermentation temperatures are left to run naturally and the wine has not been filtered. The aim being to create a wine true to the region and variety.