

Santolin

Vintage
2013

Consistent temperatures allowed fruit to develop well showing incredible colour and flavour.

Grapes
100% Yarra Valley Pinot Noir. Clone MV6

Hand picking commenced on March 4th, 2013. Grapes were then chilled overnight. 50% whole bunches and 50% whole berries were transferred to an open fermenter, the grapes 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 then matured on lees until blending. Wine was not fined or filtered before bottling.

Winemakers Notes

This 2013 Pinot Noir is produced from fruit grown on a single block in the Syme on Yarra vineyard in Seville East, Yarra Valley. It has been hand crafted using whole bunches, natural fermentation and minimal intervention. No fining or filtration was used in the making of this wine.

The 2012/13 growing season was warm and dry.



Alcohol
13.5%

pH
3.55

TA
5.8g/L

Cellaring
10+ years

Fermentation
Open fermenters

Oak Maturation
10 months in 100% French oak - 25% new

Tasting Notes
Delicate, complex, earthy. Forest floor, dark cherries and red berries. Gentle tannins, plump, richly textured.

Total Production
275 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.