

Santolin

Vintage

2014

Grapes

100% Yarra Valley Pinot Noir. Clone MV6

Winemakers Notes

This 2014 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 challenging growing season of 2013/14 ended with

lower yields due to poor fruit set during the cooler spring however a warm, dry summer followed, helping the fruit ripen to its optimum flavour profile, meaning the overall quality of the lower volumes was exceptional.

Hand picking commenced on February 24th, 2014. 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.



Alcohol

13.0%

pH

3.50

TA

6.5 g/L

Cellaring

10+ years

Fermentation

Open fermenters

Oak Maturation

10 months in 100% French oak - 30% new

Tasting Notes

Wild and earthy. Medium bodied and textural, vibrant plum and dark cherry with secondary layers of whole bunch, savoury spice and integrated French oak.

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.
