

Santolin

SYME ON YARRA PINOT NOIR

2015

Grapes

100% Pinot Noir

Syme on Yarra Vineyard, Yarra Valley

Vineyard Notes

This wine is produced from fruit grown on a single block in the Syme on Yarra Vineyard, Gruyere. This block is located approximately 150m above sea level and covers some of the most uniform clay loam soil profiles across the whole vineyard. The vineyard has a gentle east facing slope, minimising frost risk and maximising sunshine exposure, with good rainfall across the whole block. The vineyard is hand pruned with vertical shoot positioning and shoot thinned when required throughout the growing season.

Vintage 2015 had a perfect growing season resulting in one of the best vintages we have seen in recent times. A mild spring with a few significant rainfall events when required, was followed by a dry and warm summer creating ideal ripening conditions.

Winemakers Notes

This wine has been hand crafted with minimal intervention. Hand picking commenced early on February 25th, 2015. Grapes were then chilled overnight. 30% whole bunches and 70% whole berries underwent natural fermentation in a small open pot over a 14 day period with gentle hand plunging. Once dry, the ferment was left on skins for one week and then pressed to a mixture of new and old French oak barrels where it underwent natural malolactic fermentation. On completion of malo, the wine was sulphured then matured on lees for 10 months. This wine was carefully racked and then bottled.



Alcohol

13.0%

pH

3.50

TA

6.5 g/L

Cellaring

10+ years

Fermentation

Open fermenter using wild yeasts

Oak Maturation

10 months in 100% French oak - 30% new

Tasting Notes

Structured and elegant. Medium bodied with satsuma plum and black cherry. Secondary layers of whole bunch, savoury spice and integrated French oak.

Total Production

300 dozen

Additional Notes

Suitable for vegans

1 TROPHY, 3 GOLD + 7 SILVER MEDALS

95 POINTS, 2018 Halliday Wine Companion

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