

Santolin

WILLOWLAKE PINOT NOIR

2015

Grapes

100% Pinot Noir

Willowlake Vineyard, Yarra Valley

Vineyard Notes

This wine is produced from fruit grown on a single 30 year old block in the Willowlake Vineyard, Gladysdale. At 250m above sea level, this vineyard has a blend of soils combining rich, red volcanic soil from the hills and clay loam from the lower valley. The majority of the vines are planted on a north east facing slope and receive high rainfall across the year. 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 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 on March 13th, 2015. Grapes were then chilled overnight. 15% whole bunches and 85% whole berries were left to cold soak in an open pot, then left to ferment naturally over a 14 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 natural malolactic fermentation. On completion of malo, the wine was sulphured then matured on lees for 10 months. The wine was carefully racked before bottling.



Alcohol
13.0%

pH
3.55

TA
6.2 g/L

Cellaring
10+ years

Fermentation
Open fermenters

Oak Maturation
10 months in 100% French oak - 30% new

Tasting Notes
Refined and perfumed. Medium bodied with lifted sour cherry and wild raspberry. Hints of wood spice, garrigue and integrated French oak.

Total Production
300 dozen

Additional Notes
Suitable for vegans

6 GOLD + 6 SILVER MEDALS including:
Top Gold at the 2017 National Wine Show
96 POINTS, 2018 Halliday Wine Companion

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BUSINESS CLASS
INTERNATIONAL

