SANTOLIN 'GRUYERE' PINOT NOIR 2019

Grapes

100% Pinot Noir Symw on Yarra Vineyard, Lower Yarra Valley

throughout the hot summer months.

Vineyard Notes

Syme on Yarra is located in Gruyere, in the lower Yarra Valley at an altitude of 120m. The soils are duplex with silt and clay loam. The increased silt in the soils relaxes the tannin weave and provides earthy tones to the wines. The vineyard has a gentle east facing slope which assists in minimising frost risk and ensures even sunshine coverage

Winemakers Notes

Alcohol

The fruit was handpicked from select rows in a single block from the Syme on Yarra Vineyard in Gruyere. A one tonne parcel went into a small open pot for 100% whole bunch carbonic maceration style fermentation with a selected yeast. While a larger parcel was fully destemmed into open pots for a 100% whole berry fermentation with indigenous yeast. The reason for this was that wild yeast shows the true characters of the variety, region and especially the unique flavours of the vineyard. The whole bunch parcel was inoculated as the carbonic/ whole bunch flavours tend to dominate any sort of vineyard character. The open pots were very gently and slowly plunged once daily and not plunged at all during peak fermentation as this fruit always has a big tannin structure. Upon completion of fermentation the wine was pressed to a selection of new and old French oak barrels. The wine underwent natural malo-lactic fermentation.



14.5% рΗ 3.45 TA 6.3 g/L Cellaring 10+ years Fermentation Open fermenters using wild yeast **Oak Maturation** 10 months in 100% French oak - 30% new **Total Production** 140 dozen Additional Notes Suitable for vegans **Release date** 1 May 2020 Awards & Accolades

2021 Victorian Wine Show, *GOLD 95 points*2021 Yarra Valley Wine Show, *SILVER 90 points*2021 Riverina Open Show, *SILVER 90 points*

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