



SANTOLIN 'GRUYERE' PINOT NOIR

2019

Grapes

100% Pinot Noir

Syme on Yarra Vineyard, Gruyere, Lower Yarra Valley

Vineyard Notes

This wine is produced from fruit grown on a single block in the Syme on Yarra Vineyard in Gruyere, located approx. 150m above sea level with clay loam soils that sit above ancient rocky subsoil. 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 and shoot thinned when required throughout the growing season.

2019 started with good rainfall during November and December. Dry and hot conditions hit throughout Jan and early Feb with the remainder of the vintage showing perfect ripening conditions with no rain or disease pressure. Average yields from a good vintage.

Winemakers Notes

MV6 clone Pinot Noir was hand harvested from select rows in a single block. A one tonne parcel of whole bunches went into a small fermentation vessel for carbonic maceration while the remaining fruit was fully destemmed into open pots for a 100% whole berry fermentation without the addition of yeast or tartaric acid. The open pots were very gently hand plunged 1-2 times daily. Upon completion of fermentation the wine was pressed to a selection of new and old French oak barrels. The wine underwent natural malolactic fermentation. Finished wine was not fined or filtered in order to retain maximum site, region and varietal characteristics.



Alcohol

14.5%

pH

3.45

TA

6.3 g/L

Cellaring

10+ years

Fermentation

Whole bunch carbonic maceration + whole berries naturally fermented in open pots

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