

Santolin

GLADYSDALE PINOT NOIR

2016

Grapes

100% Pinot Noir

Willowlake Vineyard, Gladysdale, 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 2016 was incredibly compact. Warm spring days were a prelude to a warmer than average summer, however cooler nights allowed retention of acid and created fruit with generous characters.

Winemakers Notes

This wine has been hand crafted with minimal intervention. Hand picking commenced on March 7th, 2016. 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
14.2%

pH
3.50

TA
6.0 g/L

Cellaring
5-8 years

Fermentation
Open fermenters

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

Tasting Notes
Perfumed and fruit forward. Medium bodied on the palate with wild berries, stewed cherries and warm, savoury spice.

Total Production
250 dozen

Additional Notes
Suitable for vegans

Release date
1 May 2017

Overview
This wine has been made using minimal intervention from the winemaker. Fining agents are not used, 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.
