## SANTOLIN 'GRUYERE' PINOT NOIR

2017

## Grapes

100% Pinot Noir Syme on Yarra Vineyard, Lower 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.



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Vintage 2017 was an incredible year in the Yarra Valley. A cool, mild spring followed by a mild to warm summer created fruit with a high natural acidity, full of flavour and wonderful balance. Yields were down, but quality most definitely makes up for it.

## Winemakers Notes

This wine has been hand crafted with minimal intervention. Hand picking commenced early on March 15, 2017. Grapes were then chilled overnight. 15% whole bunches and 85% 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 13.5%
<b>рН</b> 3.48
<b>TA</b> 6.2 g/L
Cellaring 8-10 years
Fermentation Open fermenters
<b>Oak Maturation</b> 10 months in 100% French oak - 30% new
Tasting Notes Earthy and delicatly complex. Medium bodied on the palate with dark plums, stewed cherries and warm, savoury spice.
Total Production 250 dozen
Additional Notes Suitable for vegans
Release date 1 May 2017
<b>Overview</b> This wine has been made using minimal intervention from the

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.

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