

'Wild Ferment' Pinot Noir

2021

Winemaker Notes

Displaying a beautiful, bright cherry red colour, the Wild Ferment Pinot Noir offers aromas of cherries, roses and a light touch of mushrooms, all framed by soft smoky tones. The palate is round showing lifted and fresh red fruit. Lovely spicy notes are complemented by hints of oak and great tension that ensures a full and lingering finish.

Vineyard

The grapes for Wild Ferment Pinot Noir come from La Escultura vineyard, located in Casablanca Valley, 32 kilometres from the Pacific Ocean and from our Aconcagua Costa vineyard which is closer located just 12 km. Warm summer days, morning fog and fresh evening breezes that blow in from the coast, allow for a gradual ripening process of the grapes that helps to preserve their aromas, flavours and acidity. The soil presents fine clay and sandy loam textures with low vigour potential.

Winemaking

Grapes were handpicked, double sorted, destemmed and crushed, then placed in open top stainless steel tanks. Prior to fermentation, grapes underwent a 3 to 5 day cold soak at 8°C. For fermentation we use only native yeasts by which the wine develops more complex and distinctive aromas and flavours. Total skin contact, including post fermentation extended maceration, ranged from 14 to 25 days. Final blend is aged for 11 months in French oak barrels, 15% new.

Food match

Grilled and Roasted Red Meats

Pan fried salmon with Asian spices



Grapes

100% Pinot Noir

Region/Appellation

Aconcagua Valley

Alcohol by volume

13.50%

Residual Sugar

2.56 g/l

pH

3.47

Total Acidity

6.59 g/l

Tasting Guide



Tasting note printed

03/03/2024