

RÉSONANCE

Découverte Vineyard Pinot Noir 2016 6x75cl

Winemaker Notes

A nice and brilliant colour, with an expressive nose of cherry, blackberries, wild mint, fresh liquorice and noble wood. Vibrant and energetic, the palate reveals a subtle balance and elegant floral notes. The finish is mineral driven, expressing the complexity of the Jory soil.

Vineyard

Meaning "Discovery" in French and produced from the second Estate Vineyard owned by Résonance, the Découverte Vineyard Pinot Noir displays the best of the Dundee Hills AVA.

Winemaking

Traditional fermentation followed by 17 months in French oak barrels, 30% new

Vintage

After a complicated start to the growing season with a number of frost episodes, a dry summer with some much needed rainfall in September meant grapes were harvested at a good level of ripeness from 27 September.

Food match

Grilled and Roasted Red Meats

Brilliantly versatile, perfect with red or white meats or try with a cheese board.



Grapes

100% Pinot Noir

Region/Appellation

Dundee Hills AVA

Alcohol by volume

13.50%

Residual Sugar

less than 2 g/l

pH

3.62

Total Acidity

6 g/l

Drinking Window

2024 - 2036

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

09/08/2024