

# Signature Series Pinot Noir

## 2020 6x75cl

### Winemaker Notes

Lovely varietal intensity with wild strawberry and cherry, lightly savoury spectrum, vibrant and juicy, with gentle French oak influence.

### Vineyard

The vineyards sit on a mixture of fertile red soils and grey soils with lines of granite and limestone.

### Winemaking

Fermented in open fermenters, partial whole-bunch, with maceration varying between 7 and 21 days and a short maturation in French oak barrels (20% new).

### Vintage

With losses due to smoke or fire damage in some area, meant yields were low, but of the regions unaffected the quality of the grapes is high

### Food match

Grilled and Roasted Red Meats

Lovely with a creamy truffle pasta or braised veal.

#### Grapes

99.7% Pinot Noir  
0.3% Shiraz

#### Region/Appellation

Yarra Valley

#### Alcohol by volume

13.50%

#### Residual Sugar

2.9 g/l

#### pH

3.48

#### Total Acidity

5.3 g/l

#### Drinking Window

2024 - 2026

#### Tasting Guide

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

#### Tasting note printed

19/04/2024

