



Colour	Salmon pink
Nose	Elegant lifted red-fruit aromas of cherry and red currant with rose hip, Turkish delight and spice.
Palate	Delicate fruit flavours on the palate, complemented by floral notes and subtle tannins. Mouth watering softness with a crisp and trademark 'extra-dry' finish.
Cellar	Drink in its youth when its freshness and intensity will be at its peak

WINEMAKING

Varietal Composition:	100% Pinot Noir	pH:	3.47
Alcohol:	14.0% alc/vol	Yeast Type:	Lalvin BGY
Fermentation Method	Whole bunch carbonic maceration.	Skin Contact time:	12-48 Hours
Fermentation Time:	10-14 Days	MLF:	Nil
Barrel origin:	French, 228L	Residual Sugar:	Nil

VITICULTURAL

Region:	Yarra Valley	Yield:	2.5 – 3.5 t/acre
Date of Harvest:	March 2008	Method:	Hand picked
Vine Age:	8-14 Years	Clone:	MV6
Soil Type:	Grey clay over yellow clay.	Cultivation Practices:	Trellis vertical shoot positioning.