



<b>Vintage:</b>	2008
<b>Colour</b>	Rich, cherry red
<b>Nose</b>	Bright, dark cherry, raspberry and vanilla bean spice with a soft dusty, earthy complexity.
<b>Palate</b>	Medium bodied, delicate soft tannin with well balanced fruit expressive of the cool climate terroir.
<b>Cellar</b>	Drink now - 2016

#### WINEMAKING

<b>Varietal Composition:</b>	100% Pinot Noir	<b>Yeast Type:</b>	Lalvin BGY
<b>Alcohol:</b>	13.5%	<b>Skin Contact time:</b>	7-14 Days
<b>Fermentation Method:</b>	2% Barrel fermentation 2% whole bunch fermentation Open fermenters stainless steel Roto fermenters stainless steel	<b>Fermentation Time:</b>	7-10 Days
<b>Barrel origin &amp; Size:</b>	French 225 Litres	<b>MLF:</b>	100% in oak
<b>Time in Barrel:</b>	11 Months	<b>Age of Barrel:</b>	20% New
<b>Residual Sugar:</b>	0.53g/l	<b>pH:</b>	3.45
<b>VITICULTURE</b>			
<b>Region:</b>	Yarra Valley	<b>Yield:</b>	2.5 t/acre
<b>Date of Harvest:</b>	Mid Feb – March 2006	<b>Method:</b>	Hand and Machine
<b>Vine Age:</b>	11 – 24 years	<b>Clone:</b>	MV6, D5V12, 114, 115, D2V4
<b>Soil Type:</b>	Black loam covering white and yellow clay.	<b>Cultivation Practices:</b>	Trellis - vertical shoot positioning