



**Product:** Inverness Ridge Pinot Noir

**Vintage:** 2007

**Colour:** Garnet

**Nose:** Cool climate fruits of raspberry and strawberry are present on the nose along with well integrated French oak.

**Palate:** The palate has supple tannins with well balanced acidity and excellent depth and persistence of flavours.

**Cellar:** Drink 2008 – 2014

**Winemaker Comment:** This wine has a lot of character. Handpicked in early March the fruit was destemmed into a stainless steel open fermenter. Inoculated with BGY yeast and allowed to reach 32°C. The juice was pressed at negative baume to tank and racked into barrel for MLF. 30% new French oak left on lees for close to 12 months with no racking.

#### WINEMAKING

<b>Varietal Composition:</b>	100% Pinot Noir	<b>Alcohol:</b>	13.5%
<b>Fermentation Time:</b>	10 Days	<b>Yeast Type:</b>	BGY
<b>Barrel origin &amp; size:</b>	French, 225 Litre	<b>Skin Contact time:</b>	10 days
<b>Time in Barrel:</b>	12 Months	<b>MLF:</b>	100%
<b>Age of Barrel:</b>	30% new		

#### VITICULTURAL

<b>Region:</b>	Yarra Valley	<b>Elevation:</b>	113 metres
<b>Vine age:</b>	9 years	<b>Vineyard size:</b>	2 ha
<b>Date of Harvest:</b>	2 <sup>nd</sup> March 2007	<b>Yield:</b>	5.9 t/ha
<b>Method:</b>	Hand picked	<b>Clone:</b>	MV6
<b>Soil Type:</b>	Sandy clay loam over clay	<b>Cultivation Practices:</b>	Trellis vertical shoot positioning.