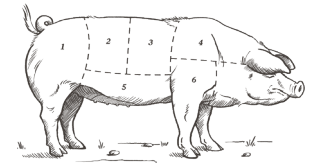


FARM TO TABLE

PINOT NOIR

2019



OVERVIEW As dedicated grape and sheep farmers we have deep respect for provenance, husbandry and craftsmanship in food and wine.

Straight from the farm, these wines embody our connection to the land and our enjoyment of it through quality food and wine.

Farm to Table wines are bright, generous and carefully blended to complement the softer texture of farm raised meat.

VINEYARD REGION Central Victoria

VINTAGE CONDITIONS Strong winds during flowering, followed by a warm and dry summer meant that yields were going to be low. Pinot Noir ripens very quickly in warm conditions so we were sampling fruit three times a week and then daily in the week before picking. With this attention to detail we were able to pick at peak flavour without letting the fruit over ripen.

WINEMAKING This Pinot Noir was harvested in March 2019. We fermented this wine in stainless steel to maximise colour and preserve primary fruit flavours. For six months the wine was matured in French oak.

WINE ANALYSIS Alc/Vol: 13.5%
Acidity: 6.5 g/L
pH: 3.63

COLOUR Vibrant cherry red

NOSE Strawberry, cherry and spicy oak

PALATE Young and bright with rich red fruits and silky tannins

PEAK DRINKING Drink now to 2023