

ROUTE DU VAN

2015 RdV Yarra Valley Pinot Noir

REGION

Fruit sourced mainly from the Yarra Valley floor with some from the cooler Upper valley region.

2015 Vintage. A mild season with dry February and March. Balanced crops with good colour and flavour.

WINEMAKING

Grapes hand and machine harvested. Some whole bunch influence. Combination of pre fermentation cold maceration, whole bunch and warm fermentation for complexity. Some ageing in older French oak. Rest of fruit kept in stainless steel. Aiming for a varietally driven balanced wine with freshness and good fruit flavour.

ANALYSIS

Alc 13% pH 3.42 5.8 g/l T/A, Sugar 1.7 g/l (Dry)

TASTING NOTE

Bright, Red colour
Spice, floral, perfumed, complex, forest floor
Cherry, slightly earthy character, fine tannins with good mouthfeel. Soft and fresh with good length.

