

ROUTE DU VAN



2016 RdV

Yarra Valley Pinot Noir

REGION

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

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.

TASTING NOTES

Bright, red colour, spice, floral, perfumed, complex, forest floor, Cherry, slightly earthy character, fine tannins with good mouthfeel.

Soft and fresh with good length.

WINE ANALYSIS

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