ROUTE DU NA NI

2021 RdV Yarra Valley Pinot Noir

REGION

The Yarra Valley had a wine history dating back to the 1830's. the cool maritime climate and ancient soils enable it to make elegant, refined styles then a now.

WINEMAKING

100% Pinot Noir from both the valley floor and the upper valley. Hand and machine harvested depending on the vineyard location. 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 and plums, slightly earthy character, fine tannins with good mouthfeel. Medium weight. Soft, fine tannins, fresh with good length.

> WINE ANALYSIS Alcohol 13.5%, pH3.64, TA 5.8g/l

