



## 2012 PINOT NOIR



**Food Match**  
Pair with duck or pork dishes

### **Tasting Note**

The exceptional 2012 vintage produced a wine with plum, spice and cherry aromas. The palate has soft, ripe fruit characters balanced by fine tannins and incredible length.

### **Winemaking**

Selected rows from several blocks within our Lenswood vineyards are chosen for their ability to deliver intense varietal character. In addition yields per vine are kept to a minimum.

The fruit is hand-picked into small baskets and then undergoes a cold soak pre-ferment to enhance the extraction of colour and aromatics. After fermentation the skins are pressed out using our traditional basket press and then the wine aged in French oak barriques for 18 months. After this period, we blend our finest parcels and hand bottle onsite. The wine is then rested for a further 6 months prior to release.

### **Vineyard**

Located high in the Lenswood district of the Adelaide Hills, this 25 year old vineyard consistently produces outstanding Pinot Noir with great concentration and fruit purity. Two blocks with differing aspects were carefully managed to provide different blending components for this our 2012 Pinot Noir.

**Fermentation:** small open fermenters, some wild yeast

**Pressing:** basket pressed into French barriques

**Alcohol:** 13.5%

**Cellar:** 7-10 years