



2017 Platinum Block 4 Pinot Noir

THE VINTAGE

A wet spring led to a later start, however, the 2017 season was hotter and more compressed than normal. The season brought smaller berry size, clusters and yields. Fruit quality was excellent, characterized by high flavour concentration, moderate alcohol, balanced tannins, complexity and natural acidity

THE SITE

On the upper slopes of our CedarCreek Home Block Vineyard, the sandy loam soils in Block 4 provide excellent drainage. These 22-year-old vines work hard and dig deep to access water, forcing lower yields and increased concentration – smaller berries, darker colour & increased aging potential.

TASTING NOTES

*Savoury gamey notes, supported by plum and a hint of spice.
Long red currant finish.*

TECHNICAL INFORMATION

HARVEST DATE	September 29, 2017
BLEND	100% Pinot Noir
FERMENTATION	4 weeks in concrete
AGING	12 months in French Oak Barrels
BOTTLING DATE	March 1, 2019
CASES PRODUCED	743 (6 packs)
ALCOHOL	13.7%
TOTAL ACID	6.2 g/l
RESIDUAL SUGAR	0.96 g/l
PH	3.62
CELLARING	Enjoy now or cellar until 2024

