



ESTATE GROWN

2018 PINOT NOIR

In 1989, we selected a site – today known as Home Block Vineyard – that set the stage for the Pinot Noir grape to truly shine. We had a hunch that the vineyard was special and with each passing vintage we've been delighted to confirm our theory. The combination of soils, varied elevation and the moderating effect of the lake produces deeply complex wines with fruit-forward character.

Above average growing degree days in the spring contributed to an early budbreak. Cooler days and evenings arrived in August, which slowed down the ripening of the grapes and allowed for greater flavour development while retaining freshness and acidity.

TASTING NOTES

Cherry, blackberry, and savoury herbs on the palate, with hints of violet on the on finish.

HARVEST DATE

September 19 to October 10, 2018

BLEND

100% Pinot Noir

FERMENTATION

100% wild fermentation in small stainless and concrete vessels

AGING

14 months on lees in French oak barriques

CELLARING

Enjoy now or cellar through 2023

ALCOHOL

13.8%	TA	6.0 g/l
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RESIDUAL SUGAR

0.294 g/l	PH	3.59
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