



WOOLSHED

2017

PINOT NOIR



Varietal: Pinot Noir

Region: Victoria, Australia

Harvest Date: 10-15 March 2017

Wine Specifications:

Alc/Vol: 13.5% pH: 3.65

Acidity: 5.7g/l RS: <2.0g/L

Vinification: Cool pre-ferment maceration and fermentation in sweeping arm potter fermenters with regular pump overs to extract colour and juicy tannins. The wine was pressed with a bag press for gentle extraction of tannins and completed malolactic fermentation and maturation for three months on high quality French oak staves.

Cellaring Potential: Enjoy now or cellar for up to three years.

WINEMAKER'S COMMENTS

Style: Rich, smooth, elegant

Taste: Cherry, strawberry, hints of spice and rose petals.

Drink with: Roast duck, mushroom risotto, cured meats