



**pacha  
mama**

**pinot noir  
2015**

This pinot is Pacha personified; earthy, brooding, musky, full of all the dark fruits. Full of flavour and fantasy, with a long savoury finish.

**District of Origin of Grapes:** 100% Yarra Valley.

**Oak Maturation:** 10 months in 20% new French oak and the remainder in 2-5 year old French oak barriques.

**Analysis:**

Alcohol 12.34%   Acid 6.2g/L   pH 3.52   Sugar <2.0g/L

**Colour:** Bright ruby red.

**Nose:** Lifted dark cherry, strawberries and earthy undertones with a touch of caramelised sugar.

**Palate:** Flavours of sour cherry and wild strawberries carry on to the palate complexed by a hint of spice and beautifully balanced acidity, silky tannins and great length.

**Food Match:** Spiced quail breast served on a bed of warm ancient grain salad.

**Winemakers Comments:** This wine is made with fruit grown on some spectacular vineyard sites in the Yarra Valley, comprising predominantly MV6 clone, with some 114 and 115. We use minimal additives or fining and aim to let the fruit shine through rather than clobbering all over it with heavy oak use or commercial winemaking techniques.