

A photograph of two women smiling and looking at each other in a rustic, wooden setting. The woman on the left has long blonde hair and is wearing a light blue shirt. The woman on the right has brown hair tied in a ponytail and is wearing a dark blue top. The background is a dark, textured wooden wall.

pacha mama

pinot noir 2016

Grapes: 100% pinot noir.

District of Origin of Grapes: 100% Yarra Valley.

Vinification: Hand picked and destemmed gently to avoid extracting bitter tannins, this fruit was cold soaked for 3-5 days, followed by fermentation in small open fermenters. The wine was then pressed to barrel for secondary ferment and maturation.

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

Analysis:

Alcohol 13.4% Acid 5.85g/L pH 3.46 Sugar <2.0g/L

Colour: Bright ruby red.

Nose: Bright wild strawberries entangled with vanilla panacotta and hints of dried thyme.

Palate: Flavours of sour cherry and hints of spice carry onto the palate. Pretty and lifted with beautifully balanced acidity, dusty tannins and good length.

Food Match: Lamb cutlets charred on the bbq, finished with a generous drizzle of extra virgin olive oil and a heavy sprinkle of sumac.

Winemakers Comments: This wine is made with fruit grown on some spectacular vineyard sites in the Yarra Valley, comprising predominantly MV6 clone, with some 777 and a small parcel of 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.