

**Grapes:** 100% pinot noir.

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

**Vinification:** De-stemmed 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 fermentation and maturation.

**Oak Maturation:** 20% new French oak barriques and the remainder in 2-5 year old French oak barriques for 8 months.

**Analysis:**

Alcohol 13.0%	pH 3.43
Acid 6.10g/L	Sugar <2.0g/L

**Colour:** Bright ruby red.

**Nose:** Lifted dark cherry, wild strawberries and brooding earthy undertones.

**Palate:** Flavours of sour cherry and wild strawberries carry on to the palate complexed by a savoury spice and intriguing earthiness that lingers long after the last mouthful.



# **pacha mama**

## **pinot noir 2012**

**Food Match:** Tea smoked duck rillette with a light drizzle of poached tamarillo jus, or if you're into cannibalism....

**Winemakers:** Nina Stocker.

**Winemakers Comments:** 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.

**RRP:** \$25.00 per bottle (750ml).

**Further information:**

[www.pachamamawines.com.au](http://www.pachamamawines.com.au)

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