



Foraged Light Red Blend 2021

Grapes: 51% Sangiovese, 29% Pinot Noir, 20% Syrah

Geographical Indication: Victoria

The Vineyard: Sourced from a selection of vineyards across Victoria. The Pinot Noir was sourced from the Full Moon Vineyard in Gladysdale, Upper Yarra Valley. The Shiraz was grown on the Cambrian soils of Northern Heathcote and the Sangiovese came from.

The Season: 2021 delivered a textbook growing and ripening season. Plenty of rain through winter and spring, followed by a mild summer and ideal ripening temperatures produced abundant healthy canopies, lower yields, and slow consistent ripening. It was a very special vintage.

Winemaking: The Pinot Noir was hand-picked whilst the Syrah and Sangiovese were both machine harvested using a selective harvester. The fruit was destemmed into open top fermenters. The Pinot Noir was cold soaked for 5 days. All parcels were fermented with a combination of inoculated and wild yeasts. After 10 – 14 days on skins the wine was pressed to French oak barriques. We hand selected a few barrels to create our take on a light dry red blend.

Maturation: 10 months in seasoned French oak barriques

Filtration: Crossflow

Bottling Date: 1/11/21

Analysis: Alcohol 13.00% Acid 6.00g/L pH 3.44 Sugar <0.17g/L