

Duck Shoot

2017 Pinot Noir

YARRA VALLEY

VINEYARD

Sourced from selected vineyards in Victoria's famed Yarra Valley, the Australian home of the world's most fickle and finicky grape. The combination of latitude and micro climate magically combine to nurture this elusive variety to an ideal ripeness.

Dry conditions prevailed across the Yarra Valley in the winter preceding the 2016 vintage. Early, but even, budburst and good fruit set preceded warm weather in December and early January that hastened ripening. Mild conditions followed and decent rain in late January freshened the vines and set them up for harvest in early February, the earliest on record.

WINEMAKING

Cold soaking and the inclusion of a percentage of whole bunches preceded fermentation using a yeast strain that enhances aromas and mouthfeel and produces a wine with complexity and balance. Following fermentation the wines are carefully put to seasoned French oak barrels for a short period to meld the intricate Pinot flavours. Prior to blending the individual parcels are assessed for suitability and quality. This wine has had minimal handling and only the gentlest of filtration to preserve fruit flavour.

TASTING NOTES

COLOUR	Bright purple hue.
AROMA	The initial aromas of strawberry and forest floor, framed by savoury oak follow through to the palate.
FLAVOUR	Soft and rich with characteristic silky Pinot tannin the wine has length to help steady any aim.
CELLAR POTENTIAL	2020

HAVE IT WITH ...

A delicious mushroom risotto.

