



GRAPE VARIETY

Pinot Noir

COLOUR

Vibrant Red with traces of Purple

NOSE AND PALATE

Red Cherry. Gamey. Forest Floor. Complex.

VINEYARD REGION

Borrodeell Vineyard, Orange

VINEYARD ALTITUDE

1015 and 970m above sea level

WINE ANALYSIS

Alc/Vol: 13.3%, pH: 3.66 TA: 5.29 RS: 0.46 g/L Yeast Type:
Indigenous Clone: MV6 and 777

WINEMAKER

Will Gilbert

PEAK DRINKING

Now until 2025

VINEYARD CONDITIONS

Sourced from the foothills of Mt Canobolas, at an altitude of 970 – 1015 metres, these vineyards have extremely fertile soil, rich in volcanic ash. It is deep well drained clay loam, and red and brown ferrosol soils derived from basalt, with silty textures being found at hill top sites. One of Australia's cooler climate regions, Orange has a mean January temperature of 19.5°C with a 15°C variance between summer and winter months, an average rainfall of approximately 875mm per annum. With Orange being the highest wine growing region in Australia, grapes grown here not only enjoy all the benefits of its cooler temperatures, and unique typography, but also benefit from over 9hrs per day of direct sunshine during the growing season. The combination of both the cooler climate and plentiful sunshine, is vital to the fruits ability to develop intense aromas and maintain flavour, giving these grapes a long mouth feel and flavour profile.

WINEMAKERS NOTES

Sourced from one single vineyard, the fruit was handpicked, selected and hand sorted at harvest. The grapes were harvested in small lots in the early morning, taking advantage of the cool morning temperatures. The fruit was gently plunged twice daily in open fermentation. Temperatures were allowed to spike at 28°C, and then subsequently chilled to 24°C to enhance colour extraction. The barrel ferment component initiated in old oak open fermenters with 25% whole clusters, was drained to fill 2 new French oak barrels with free run at 3.5 Baume. Here it continued to ferment in a super reductive environment increasing its complexity and interest. This component adds a bit of funk and fun! In addition to this 1x 900L roll barrel (specific for fermentation on skins) was filled with destemmed fruit. This was rolled twice daily and fermentation initiated naturally with wild yeast. It was then basket pressed and delivered into a new 500L French oak puncheon where it underwent malolactic fermentation and maturation.