



## The Dagger

20/17

PINOT NOIR

### THE WINE

Floral edges with cuts of bright red berries combine on the nose of the 2017 Dagger Pinot Noir to create a fresh yet complex attack on the senses. Lifted rich fruit and spice parry along the palate to a finish of fine-grained tannin and bright acidity

The Dagger has been honed to create a vibrant, rich, earlier drinking wine displaying all of the hallmark aromas flavours and texture of Pinot Noir.

Drink young while the edge is keen.

### VITICULTURE

The grapes for the 2017 Dagger Pinot Noir are from two carefully selected vineyard sites at Charleston and Gumeracha in the Adelaide Hills.

Vintage commenced 18 days earlier than 2014 and showed a return from the lighter crops of 2014 to average yields.

As usual growers were requested to leaf pluck the morning (eastern side) of the Pinot vines soon after fruit set to give the optimum fruit exposure and aid the development of colour, tannins and ripe flavours.

### WINEMAKING

Harvested in the cool of night and early morning pristine destemmed fruit is tipped directly into fermenters without crushing to give a high percentage of whole berries. The fermenters are gently pumped over twice a day to keep the skins wet and promote gentle tannin extraction. After pressing the wine is kept in stainless steel tanks prior to blending to preserve freshness and vibrancy.

### SPECIFICATIONS

VARIETY	100% Pinot Noir
GEOGRAPHICAL INDICATION	100% Adelaide Hills, South Australia
CLONES	MV6, 777
ALCOHOL	13.5%
CELLARING POTENTIAL	1 -3 years

