



The Sabre

20/17

PINOT NOIR

THE WINE

Elegance and finesse. The 2017 Sabre Pinot Noir layers cuts of dark cherry and forest berries with subtle spice notes on the nose. Rich fruit and floral lift lead to a finale of lingering gossamer tannins with toasty oak nuances.

VITICULTURE

The grapes for The Sabre are from some of the oldest and best sited Pinot Noir vineyards in the high cool climate Lenswood and Piccadilly sub-regions of the Adelaide Hills. We work with our growers to produce moderate yields of fruit, well exposed to sunlight to maximise colour and ripe flavours.

2017 was a cool and late vintage and picking Pinot Noir for Sabre started exactly a month after it finished in 2016!

The harvest started at Lenswood on April 10th and finished at Piccadilly on April 19th.

Again the newer clones (777, 114 and 115) ripened first, reinforcing our belief that they are best suited to the coolest sites.

WINEMAKING

A multi vineyard and multi clonal wine.

Made in small batches, all cold soaked and hand plucked in open fermenters.

100% malolactic fermentation and aged in French oak barriques (25% new) for ten months prior to blending a rigorous barrel selection. Bottled in February 2018 after minimal filtration.

SPECIFICATIONS

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| VARIETY | 100% Pinot Noir |
| GEOGRAPHICAL INDICATION | 100% Adelaide Hills, Lenswood and Picadilly sub regions, South Australia |
| CLONES | MV6, 777, 114, 115, D ⁴ V ² , 18GM |
| ALCOHOL | 13.5% |
| CELLARING POTENTIAL | 2-5 years |

