



2015 Dunnolly Estate Pinot Noir

Analysis:

Alcohol	F/TSO ₂	pH	TA	RS	VA
13.40%	29/77	3.72	5.9g/L	0.2g/L	0.45g/L

Vinification:

The 2015 vintage was amazing. The fruit quality was sensational but unfortunately the volume wasn't there due to the reduced fruit set.

Our Pinot Noir is traditionally more fruit forward on the nose and the palate is very generous. This complexity comes from the Pinot Noir Clone 10/5 that is planted in the Main Block of our vineyard.

We harvested in April 2015 in the early hours of the morning so we could keep our fruit cool. After processing that the winery the fruit was cold soaked for 5 days only having a light plunge each morning. On the 6th day we inoculated with RC212 and it took another 5 days to ferment. During this time we plunged the tank 3 times per day. The skins were pristine so I left the must macerating for a longer period of time before I pressed it off. Total maceration time was approximately 28 days compared to the average of 21 days. I think this maceration has added to the complexity, texture and to the depth in the palate

Tasting notes:

Primary ripe fruit layered with cherries & black plums with hits of oak is subtle is what I can see on the nose. There is a richness to this wine that adds to the elegance and femininity. The texture on the palate is alluring and it is a wine that makes you think between sips. The tannin structure is big but as time goes on this will become more silky and soft. I would imagine that this wine will really hits its straps in two to three years.

Food pairing: Roast Beef with garlic smashed potatoes and a fresh green salad would be the perfect meal to have with this wine. A simple delicious meal that allows the wine to the shine. I can't wait for dinner!