

YARRA VALLEY PINOT NOIR, TRENTHAM

Vintage

2021



This Yarra Valley Pinot Noir is part of a carefully selected Reserve range that aims to epitomise the best these regions have to offer.

TASTING NOTE

Bright medium red colour with perfumed sour cherry and supporting French oak notes. Full, soft palate with berry and spice finishing with fine tannins – a great Pinot Noir vintage.

VINIFICATION DETAILS

Harvested during the cool early morning temperatures, the grapes were destemmed without delay, except for a small percentage of whole bunches which were added directly to the fermentation vessels. The fruit was allowed to soak at cool temperatures before fermentation commenced. The wine was gently pressed off skins before aging in French oak for 12 months. The re-vatted wine was allowed to settle before bottling. It was bottled under screw cap to preserve aromatics and fruit expression.

AWARDS

Halliday: 92 pts

Melbourne International Wine Competition: Gold

Sydney Royal Wine Show: Silver

TECHNICAL ANALYSIS

Alcohol

Residual sugar

13.5

1.1

pH

Acidity

3.47

5.3

ATTRIBUTES



Origin

Australia



Variety

Pinot Noir



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anthony Murphy



Fining Agent



Closure

Cork



Region

Yarra Valley



Vegan

Yes